

THE VIKING PRIMER



COOKING, VENTILATION, REFRIGERATION, KITCHEN CLEANUP AND OUTDOOR PRODUCTS

FEBRUARY 2008



PROFESSIONAL PERFORMANCE FOR THE HOME™

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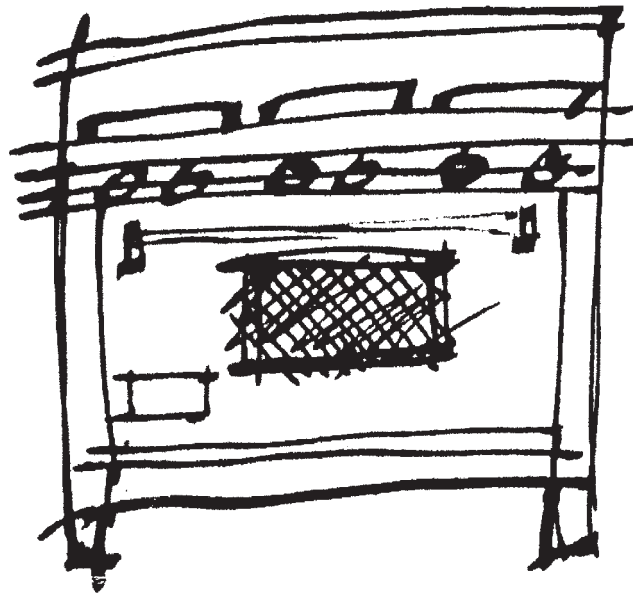
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VIKING



PROFESSIONAL AND DESIGNER
COOKING PRODUCTS

VGIC 245-4B

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - OVERALL 18"W. X 16 1/8"H. X 18 3/4"D. - 9.1 CUBIC FEET
 - AHAM - 18"W. X 16 1/8"H. X 17 5/8"D. - 9.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

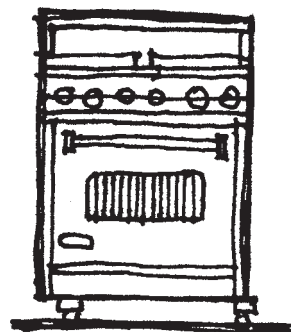
VGIC 245G

- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - OVERALL 18"W. X 16 1/8"H. X 18 3/4"D. - 9.1 CUBIC FEET
 - AHAM - 18"W. X 16 1/8"H. X 17 5/8"D. - 9.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

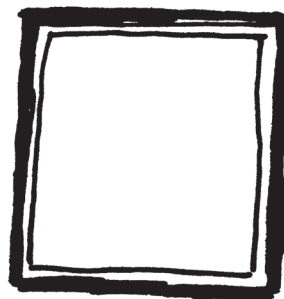
VGIC 245Q

- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - OVERALL 18"W. X 16 1/8"H. X 18 3/4"D. - 9.1 CUBIC FEET
 - AHAM - 18"W. X 16 1/8"H. X 17 5/8"D. - 9.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

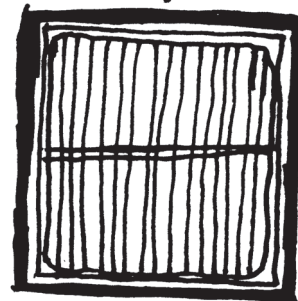
24" WIDE -VGIC- FREESTANDING GAS RANGES (24" DEPTH)



24" GRIDDLE/SIMMER PLATE



24" WIDE GRILL

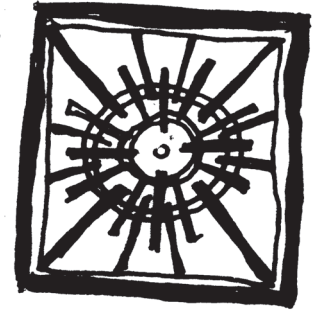


VC1C 2 4 5K

- 27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
 - 20" STEEL WOK/TOP - STANDARD
 - EXCLUSIVE - AGENCY CERTIFIED CENTER-TRIVET ALLOWS USE OF LARGE STOCK POTS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF SINGLE BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
 - OVERALL 18"W. X 16 1/8"H. X 18 3/4"D. - 3.1 CUBIC FEET
 - AHAM - 18"W. X 16 1/8"H. X 17 3/8"D. - 2.0 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



2 4" WOK



VC1C SERIES RANGES

- 6"H. SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH 24" AND 30" RANGES, BUT NOT WITH 36"W. OR 48"W. RANGES. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH ACCESSORY KIT (LPKRR/LPKBBR)
 - 4 FOOT CORD INCLUDED WITH RANGE
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120 V/60 HZ

OPEN AND SEALED BURNER MODELS - MAXIMUM AMPS

- 24"W. RANGES: 4B - 4.3; G - 11.5; Q - 4.3; K - 4.3
- 30"W. RANGES: 4B - 5.2
- 36"W. RANGES: 6B - 8.5; 4G - 11.8; 4Q - 8.5
- 48"W. RANGES: 6G - 10; 6Q - 12.4; 4G - 19.3; 4GQ - 10; 4Q - 12.4

FINISH DETAILS

NOTE: PARTS LISTED BELOW MAY NOT BE APPLICABLE TO ALL MODELS. STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECQUPLANT (EP).

- FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS AND PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS
- BLACK PORCELAIN TOP/GRATE SUPPORT ON 24"W. WOK RANGE
- STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS
- ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.
- WHITE (WH)

- FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS,

KNOBS/SWITCHES, PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS

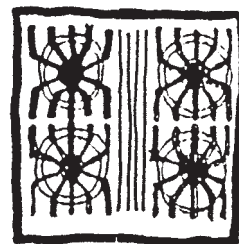
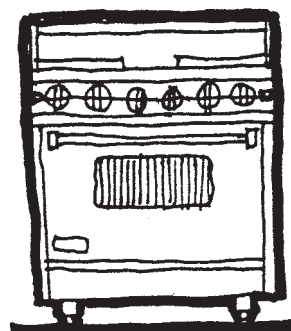
- HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.

- ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS, DRIP TRAY PULL/TRIM, CONTROL PANEL AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL/TRIM BELOW CONTROL PANEL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL/TRIM BELOW CONTROL PANEL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE
- ALL MODELS AVAILABLE AS LP (ADD LP AFTER COLOR CODE)

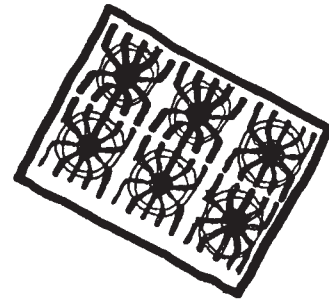
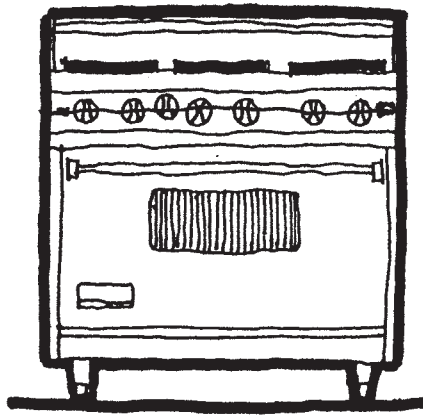
Y416306-4B

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.1 CUBIC FEET
 - AHAM - 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN;
FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

30"
WIDE
-VGIC-
FREESTANDING
GAS RANGE
(24" DEPTH)



36"
WIDE
-VGIC-
FREESTANDING
GAS RANGES
(24" DEPTH)

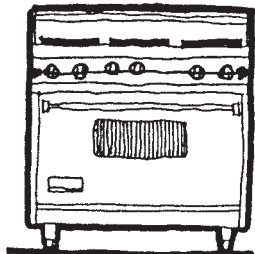
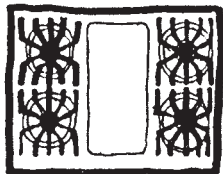


VGIC 366-6B

- 6-15,000 BTUS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND

CONVECTION DEFFROST

- LARGE CONVECTION OVEN
- OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
- AHAM 29"W. X 16 1/8"H. X 17"D. - 4.6 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

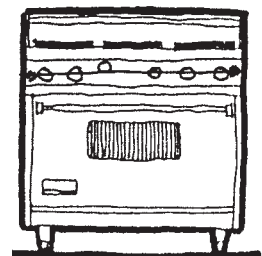
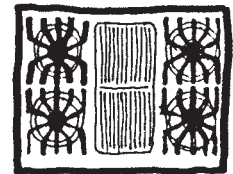


VGIC 366-4C

12"W.
THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER PLATE

VGIC 366-4C & VGIC 366-4Q

- 4-15,000 BTUS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- LARGE CONVECTION OVEN
- OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
- AHAM 29"W. X 16 1/8"H. X 17"D. - 4.6 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



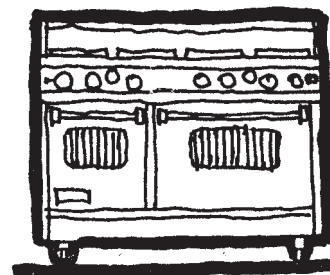
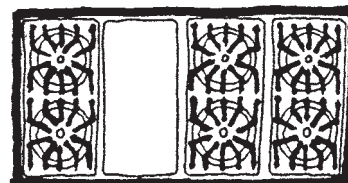
VGIC 366-4Q

12"W. GRILL WITH
FLAVOR GENERATOR
PLATE &
AUTOMATIC IGNITION

48" WIDE -VGIC- FREESTANDING GAS RANGES (24" DEPTH)

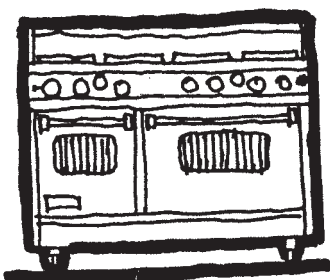
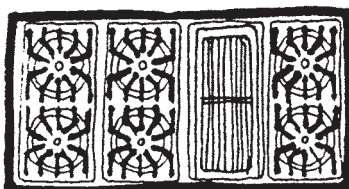
VGIC48G-6C

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 18 1/8"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



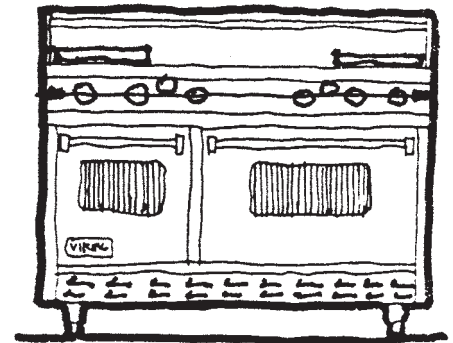
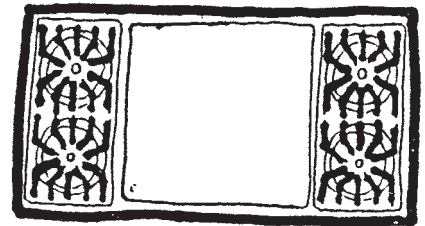
VGIC48G-6Q

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 19 3/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 19 3/8"W. X 16 1/8"H. X 18 3/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

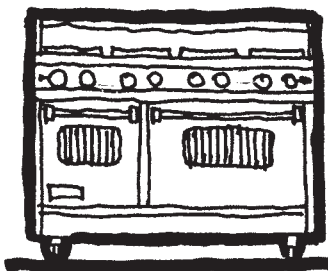
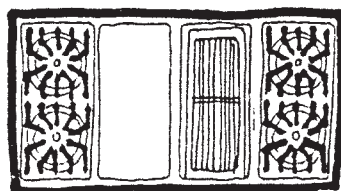


VCIC 486-4C

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 19 7/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 19 7/8"W. X 16 1/8"H. X 18 3/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VCIC 486-4CQ



- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION CAVITY
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 19 7/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 19 7/8"W. X 16 1/8"H. X 18 3/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

V416308-4B

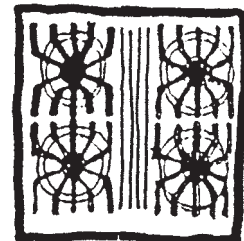
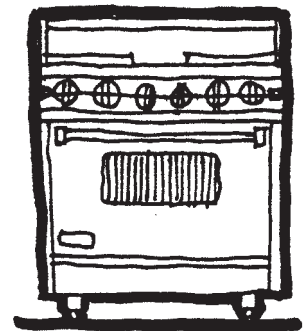
- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- SHIPPED WITH 6"H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN;
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

30"

WIDE

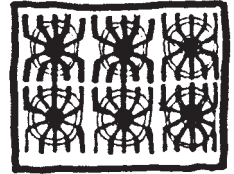
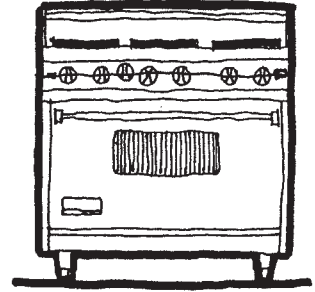
-VGIC-

**FREESTANDING GAS
SEALED BURNER
RANGE
(24" DEPTH)**



V41C368-6B

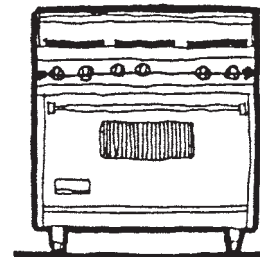
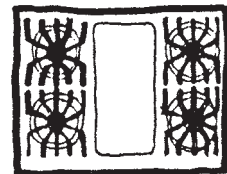
- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 17"D. - 4.6 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



V41C368-4C

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 17"D. - 4.6 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

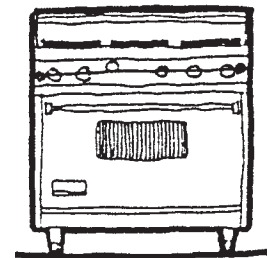
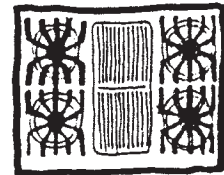
**36"
WIDE
-VGIC-
FREESTANDING GAS
SEALED BURNER
RANGES
(24" DEPTH)**



V41C768-49

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4 - 15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 17"D. - 4.6 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

36"
WIDE
-VGIC-
FREESTANDING GAS
SEALED BURNER
RANGES
(24" DEPTH)

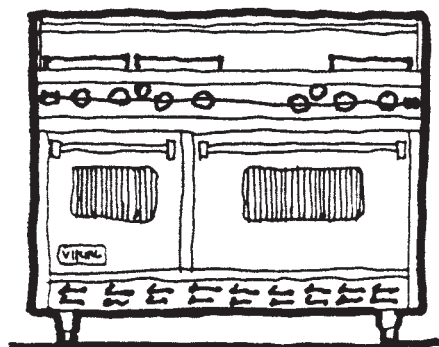
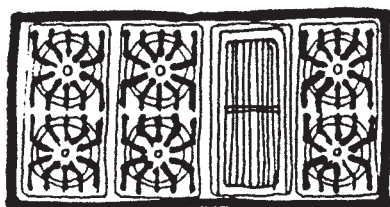
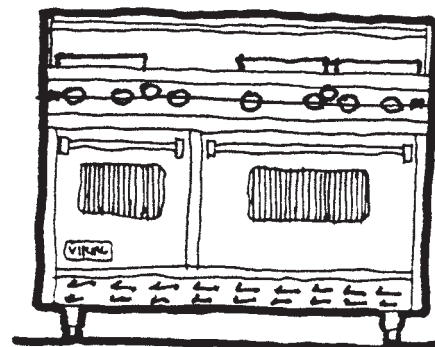
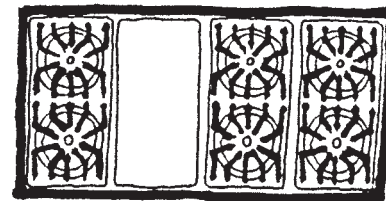


48" WIDE -VGIC-

FREESTANDING GAS SEALED BURNER RANGES

VGIC488-64

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 18 1/8"D. - 2.0 CUBIC FEET
- TWO HEAVY-DUTY RACKS/SIX POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGIC488-69

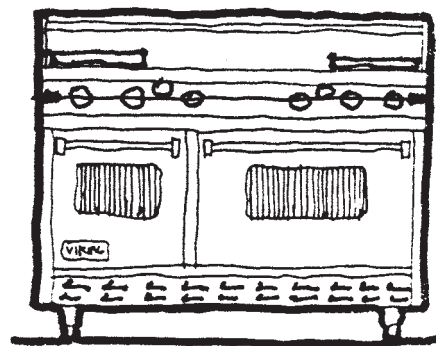
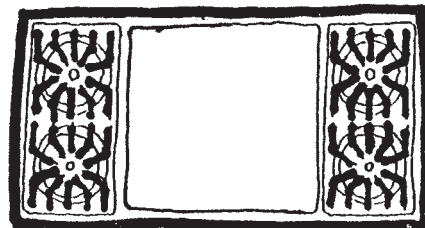
- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 18 1/8"D. - 2.0 CUBIC FEET
- TWO HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

48" WIDE -VGIC-

FREESTANDING GAS SEALED BURNER RANGES

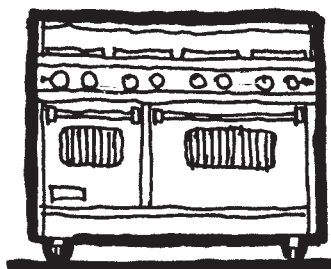
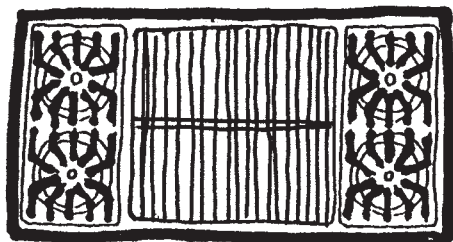
VGIC488-4G

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR THE LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 18 1/8"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



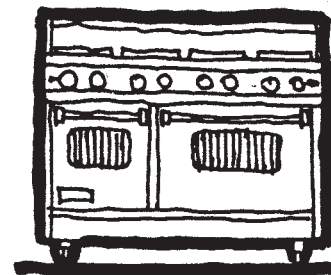
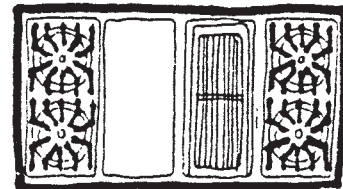
VGIC488-4Q

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 18 1/8"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



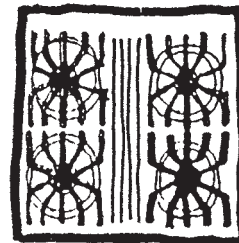
V416488-449

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 17"D. - 3.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 18 1/8"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS AND TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



V496906-4B

- 4-15,000 BTUS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 18 $\frac{3}{4}$ "W. X 16 $\frac{1}{8}$ "H. X 15 $\frac{3}{8}$ "D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 $\frac{1}{8}$ "H. X 15 $\frac{3}{8}$ "D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- SHIPPED WITH G/H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



30" WIDE -VGSC- FREESTANDING GAS SELF-CLEAN RANGE (24" DEPTH)

V496 SERIES RANGES

- 6"H. SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH EACH 30"W. RANGE, BUT NOT WITH 36"W. OR 48"W. RANGES. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP /PROPANE WITH ACCESSORY KIT (LPKPR/LPKSBR)
- 4 FOOT CORD INCLUDED WITH RANGE
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 1 20V/60 HZ

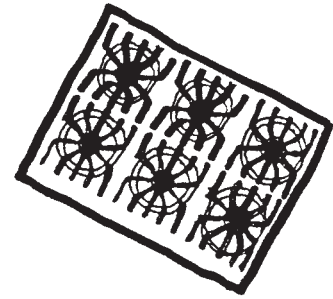
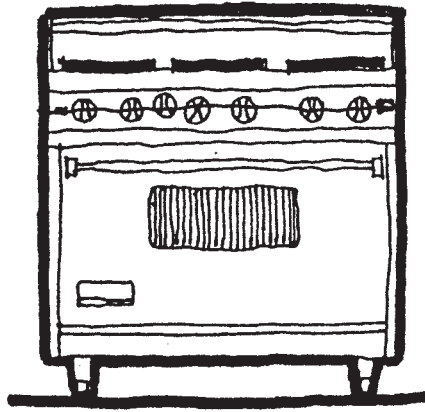
MAXIMUM AMPS

- 30"W. RANGES: 4B - 2.3
- 36"W. RANGES: 6B - 2.3; 4G - 6.0; 4Q - 2.4
- 48"W. RANGES: 6G - 6.4; 6Q - 2.4; 4G - 10.0; 4Q - 6.4

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECQPLANT (EP).
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, AND PORCELAIN GRATE SUPPORTS/BURNER BOWLS.
 - STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER KNOBS
 - ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.
- WHITE (WH)
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, PORCELAIN GRATE SUPPORTS / BURNER BOWLS, PORCELAIN CENTER WORKTOP, AND KNOBS/SWITCHES.
 - HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
- ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL, CONTROL PANEL, AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
- ALL MODELS AVAILABLE AS LP (ADD LP AFTER COLOR CODE)

**36" WIDE
-VGSC-
FREESTANDING GAS
SELF-CLEAN RANGES
(24" DEPTH)**

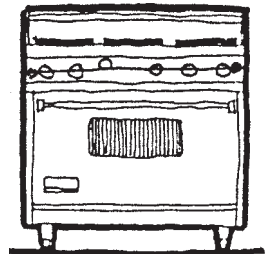
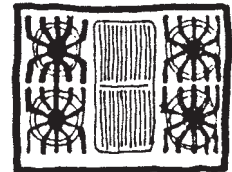
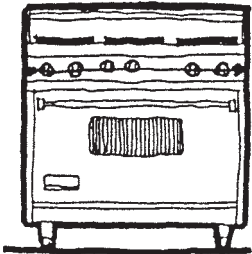
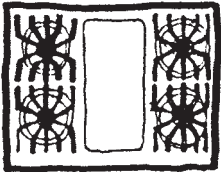


VGSC366-6B

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND

CONVECTION DEFFROST

- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
- OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
- AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGSC366-4C
12" W.

THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER
PLATE

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

VGSC366-4C
4C

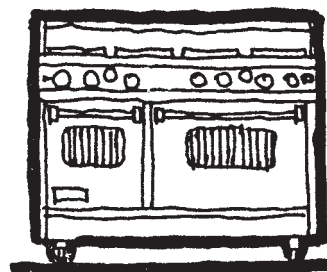
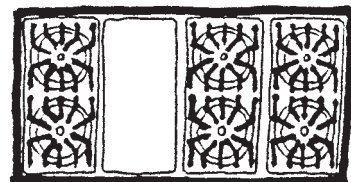
12" W. GRILL WITH
FLAVOR GENERATOR
PLATES AND
AUTOMATIC
IGNITION/REIGNITION

48" WIDE -VGSC-

FREESTANDING GAS SELF-CLEAN RANGES (24" DEPTH)

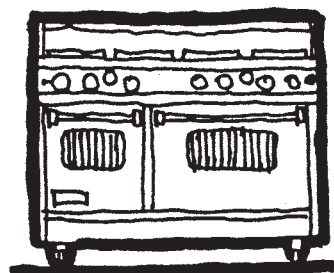
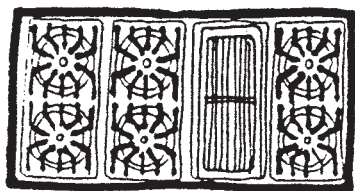
VG96486-64

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



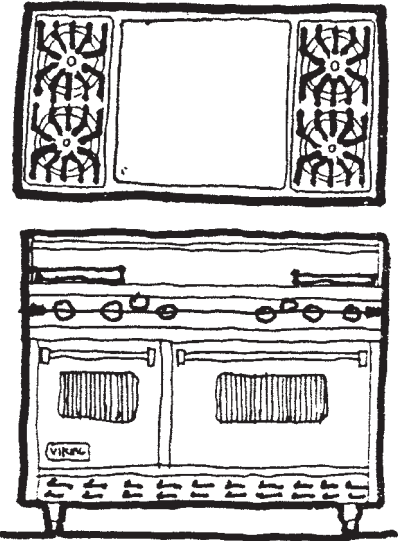
VG96486-69

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

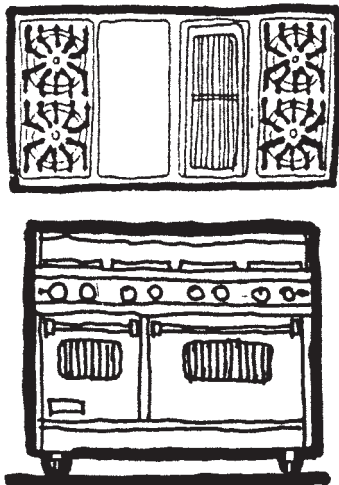


V496486-44

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



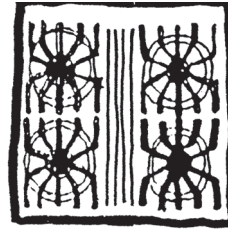
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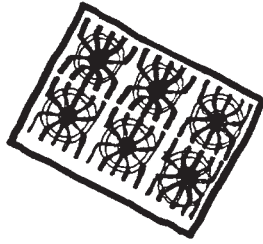
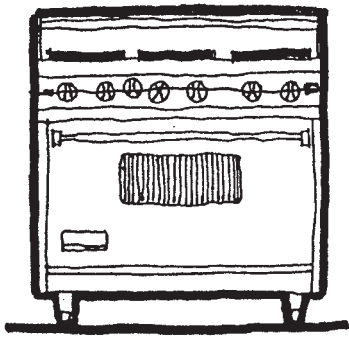


- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
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- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- FOUR HALOGEN LIGHTS
- SHIPPED WITH G/H. SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN;
FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

**30" WIDE
-VGSC-
FREESTANDING GAS
SEALED BURNER
SELF-CLEAN RANGES
(24" DEPTH)**





36" WIDE -VGSC- FREESTANDING GAS SEALED BURNER SELF-CLEAN RANGES (24" DEPTH)

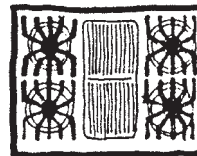
VGSC967-GB

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND

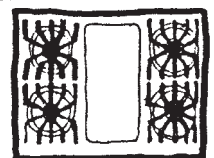
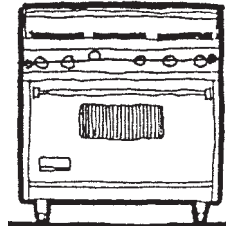
CONVECTION DEFROST

- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/8"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

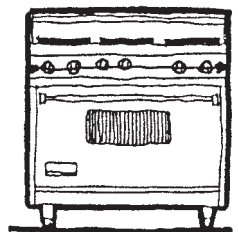
- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EXCLUSIVE COMBINATION OF DUAL U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/8"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- FOUR HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGSC967-49
12" W. GRILL WITH
FLAVOR GENERATOR
PLATES AND
AUTOMATIC
IGNITION/REIGNITION



VGSC967-44
12" W. THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER PLATE

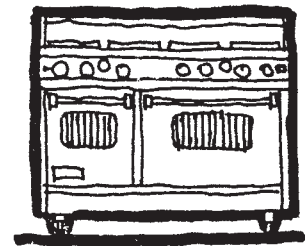
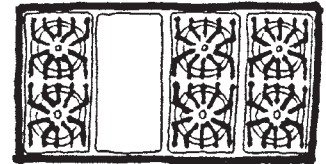


48" WIDE -VGSC-

FREESTANDING GAS SEALED BURNER SELF-CLEAN RANGES (24" DEPTH)

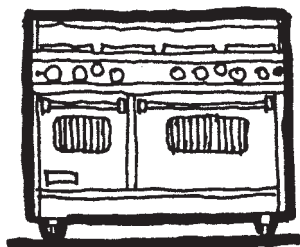
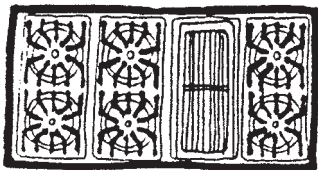
VGSC487-6G

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



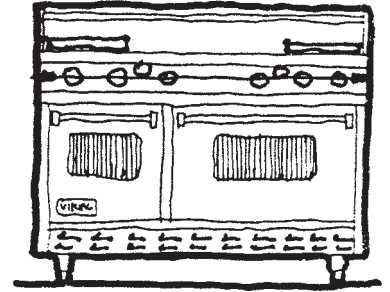
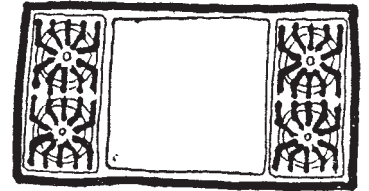
VGSC487-6Q

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



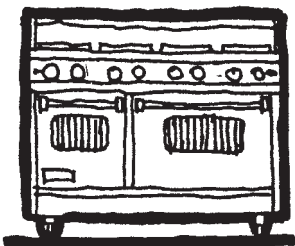
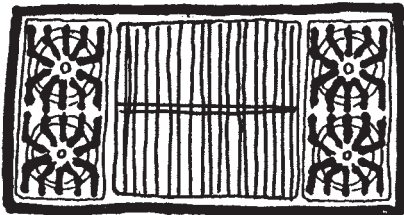
V49C487-44

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH)- COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



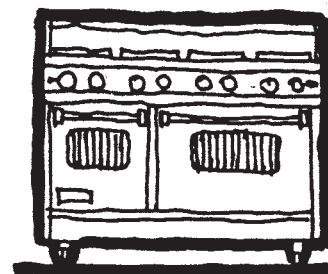
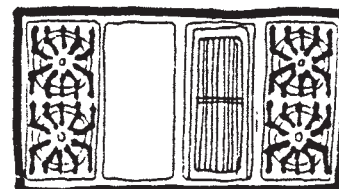
V49C486-49

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF SINGLE U-SHAPED BAKE BURNER AND INFRARED BROIL BURNER, BOTH WITH ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT OFF
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



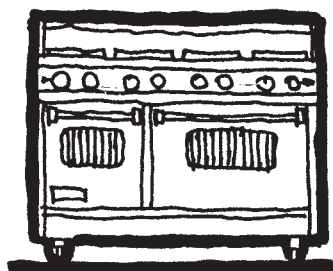
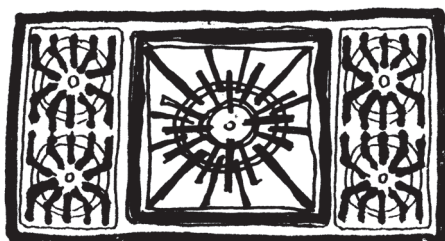
V496487-4G9

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 15 3/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

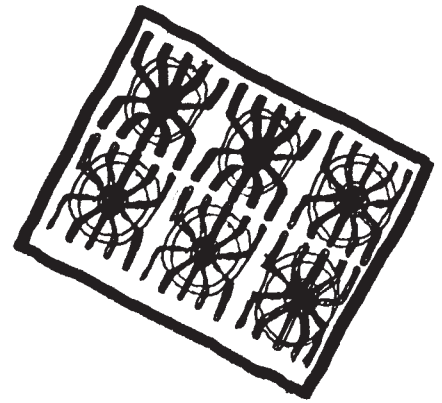
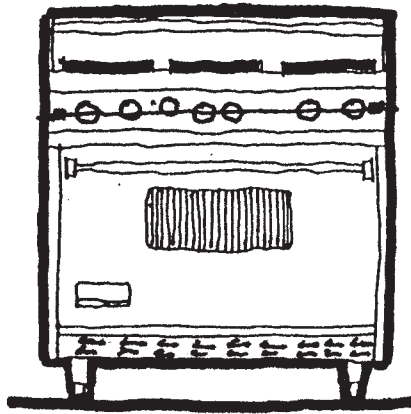


V496487-4K

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF UNIQUE PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. 27,000 BTU WOK WITH 20" STEEL WOK/TOP
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 15 3/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



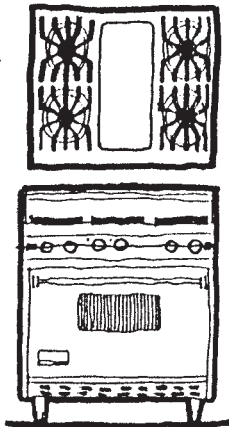
36" WIDE -VGRC- FREESTANDING GAS RANGES (27" DEPTH)



VGRC365-6BD

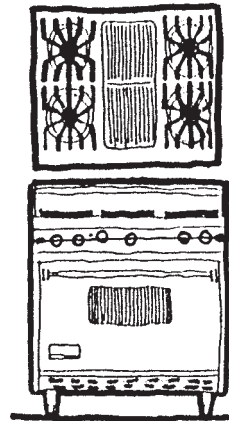
- 6-15,000 BTUS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL,

- CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- LARGE CONVECTION OVEN
 - OVERALL 30 1/8"W. X 14 1/8"H. X 21 1/4"D. - 5.2 CUBIC FEET
 - AHAM 30 1/8"W. X 14 1/8"H. X 19 1/4"D. - 4.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGRC365-4GD

- 1 2" W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE



VGRC365-4GD

- 1 2" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/REIGNITION

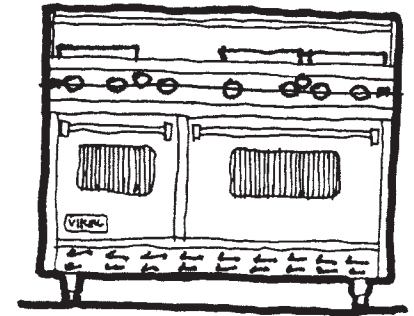
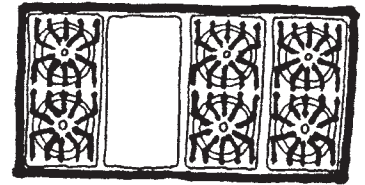
- 4-15,000 BTUS BURNERS WIT PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- LARGE CONVECTION OVEN
 - OVERALL 30 1/8"W. X 14 1/8"H. X 21 1/4"D. - 5.2 CUBIC FEET
 - AHAM 30 1/8"W. X 14 1/8"H. X 19 1/4"D. - 4.7 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

48" WIDE -VGRC-

FREESTANDING GAS RANGES (27" DEPTH)

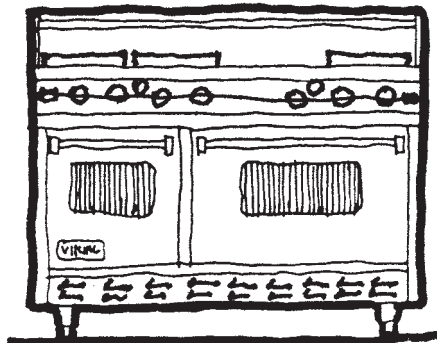
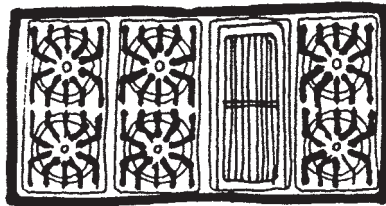
VGRC485-GGD

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 19 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.9 CUBIC FEET
 - AHAM 19 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.9 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



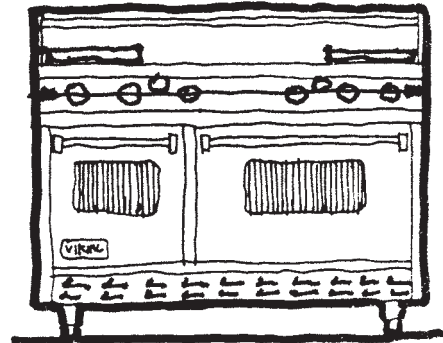
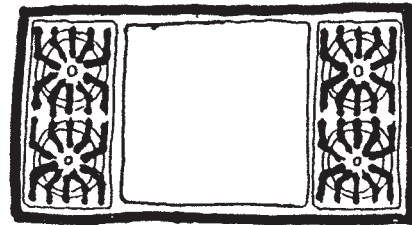
VGRC485-GGD

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 19 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.9 CUBIC FEET
 - AHAM 19 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.9 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



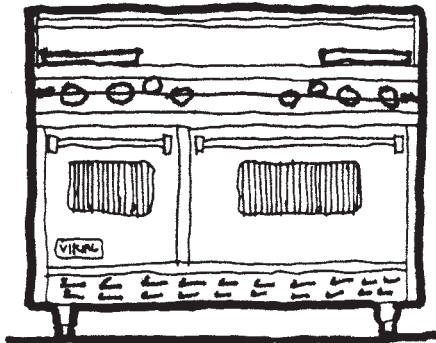
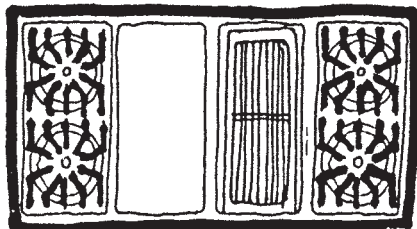
VGR6485-4GD

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 19 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.3 CUBIC FEET
 - AHAM 19 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGR6485-4GQD

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 19 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.3 CUBIC FEET
 - AHAM 19 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



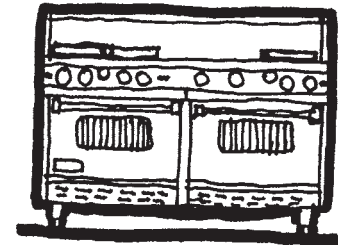
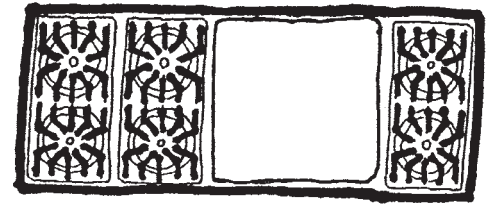
VGR6605-449D

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- BOTH OVENS - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

60" WIDE

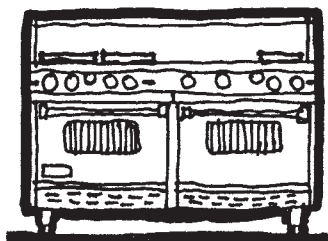
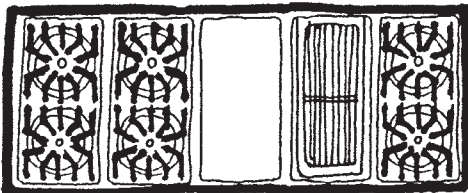
-VGRC-

FREESTANDING GAS RANGES (27" DEPTH)



VGR6605-449D

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- BOTH OVENS - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VCR SERIES RANGES

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGE
- EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP /PROPANE WITH ACCESSORY KIT (LPKRR)
- 4 FOOT CORD INCLUDED WITH RANGE
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 1 20V/60 HZ

MAXIMUM AMPS

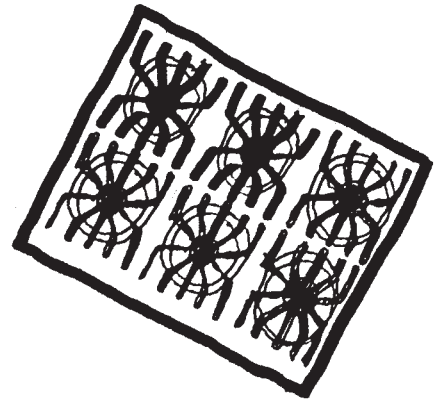
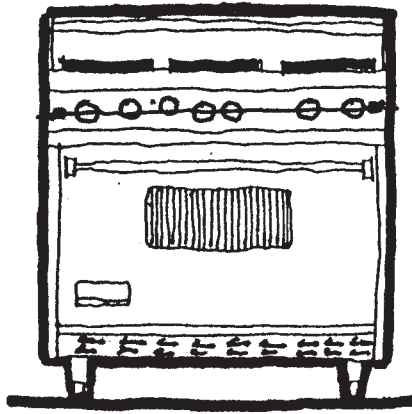
- 36"W. RANGES: GB - 8.5; 4G - 11.0; 4Q - 8.5
- 48"W. RANGES: BB - 12.4; GQ - 10.0; GQ - 12.4; 4G - 19.9; 4QG - 10.0
- 60"W. RANGES: GQ - 29.0; GQG - 20.0

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SQ), GRAPHITE GRAY (GQ), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECGPLANT (EP).
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, AND PORCELAIN GRATE SUPPORTS/BURNER BOWLS.
 - STAINLESS STEEL AND BURGUNDY UNITS HAVE BLACK PORCELAIN GRATE SUPPORTS AND BURNER BOWLS
 - ALL FINISHES HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS/SWITCHES.
 - ALL FINISHES HAVE STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL, CONTROL PANEL, AND LANDING LEDGE.
- WHITE (WH)
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS, PORCELAIN GRATE SUPPORTS / BURNER BOWLS, PORCELAIN CENTER WORKTOP, AND KNOBS/SWITCHES.
 - HAS DARK GRAY PORCELAIN GRATES AND DARK GRAY PORCELAIN BURNER CAPS.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE, DRIP TRAY PULL, KNOB BEZELS, THERMAL-CONVECTION SWITCH BEZEL, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE AND DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
- ALL MODELS AVAILABLE AS LP (ADD LP AFTER COLOR CODE)

36" WIDE -NVGRC- FREESTANDING GAS RANGES FOR COOKING SCHOOLS (27" DEPTH)

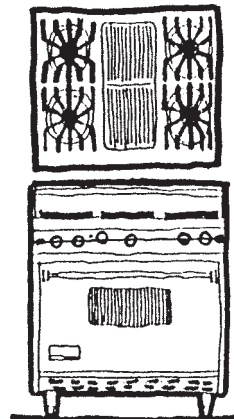
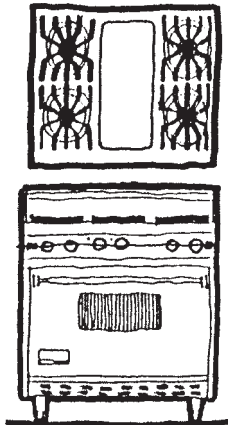
NVGR6365-GBD



- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTUS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS - NATURAL AIRFLOW BAKE,

- CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
- OVERALL 30 1/8"W. X 14 1/8"H. X 21 1/4"D. - 5.2 CUBIC FEET
- AHAM 30 1/8"W. X 14 1/8"H. X 19 1/4"D. - 4.7 CUBIC FEET
- THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

NVGR6365-4GD
12" W. THERMOSTATICALLY
CONTROLLED STEEL
GRIDDLE/SIMMER PLATE



NVGR6365-4GD
12" W. GRILL WITH
FLAVOR GENERATOR
PLATES AND AUTOMATIC
IGNITION/REIGNITION

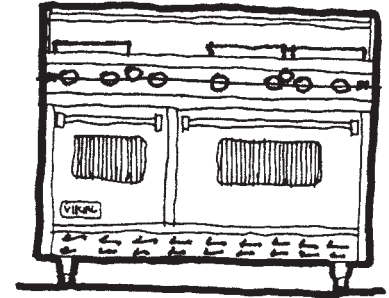
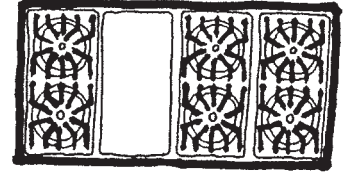
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- SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE CONVECTION OVEN
- OVERALL 30 1/8"W. X 14 1/8"H. X 21 1/4"D. - 5.2 CUBIC FEET
- AHAM 30 1/8"W. X 14 1/8"H. X 19 1/4"D. - 4.7 CUBIC FEET
- THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

48" WIDE -NVGRC-

FREESTANDING GAS RANGES FOR COOKING SCHOOLS (27" DEPTH)

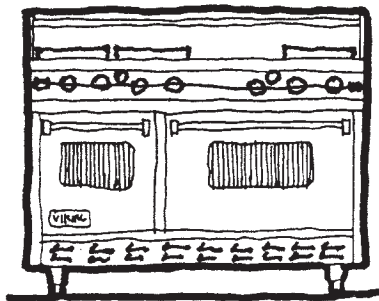
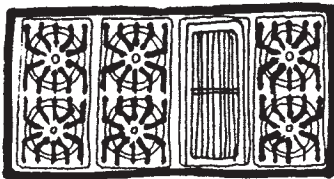
NVGR6485-6GD

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 13 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.3 CUBIC FEET
 - AHAM 13 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN;
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



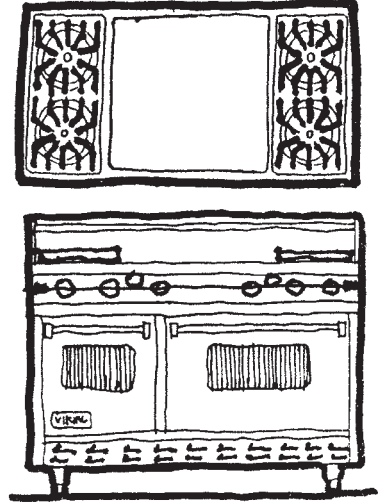
NVGR6485-6GD

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- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
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- RIGHT OVEN - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- LEFT BAKE OVEN (AUTO. IGNITION)
 - OVERALL 13 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.3 CUBIC FEET
 - AHAM 13 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.3 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/FIVE POSITIONS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



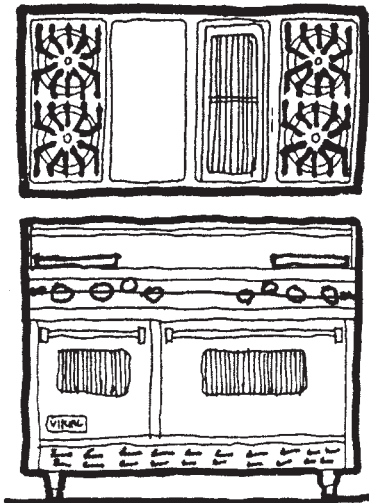
NYCPC485-4GD

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- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFROST
- RIGHT OVEN - EXTREMELY LARGE SELF-CLEAN, CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
- FOUR HALOGEN LIGHTS
- LEFT BAKE OVEN (ELECTRIC SPARK IGNITION AND "FLAME SENSOR" SHUT-OFF)
 - OVERALL 13 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.9 CUBIC FEET
 - AHAM 13 7/8"W. X 14 1/8"H. X 21 1/4"D. - 2.9 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO HALOGEN LIGHTS
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- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN;
FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



NYCPC485-4GD

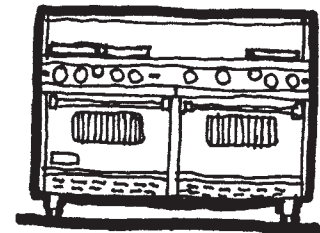
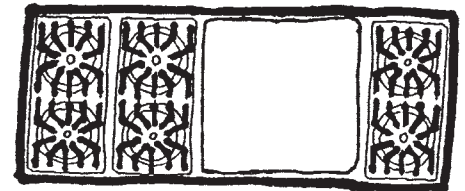
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 - FOUR HALOGEN LIGHTS
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NYCPC605-4GD

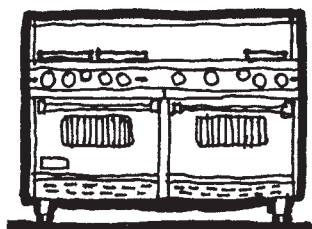
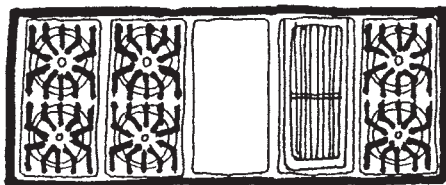
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- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU'S BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- BOTH OVENS - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

60" WIDE - NVGRC- FREESTANDING GAS RANGES FOR COOKING SCHOOLS (27" DEPTH)



NYCPC605-4GD

- MEETS NSF REQUIREMENTS FOR COOKING SCHOOL USE
- NON-PUSH TO TURN VALVES AS A CONVERSION KIT - KIT FOR 36", 48" OR 60"W. RANGES. MUST BE INSTALLED BY A CERTIFIED INSTALLER
- NSF MARKING ON THE RATING PLATE AND INSTALLATION INSTRUCTIONS
- 6-15,000 BTU'S BURNERS WITH PORCELAIN CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- RIGHT OVEN - SIX FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, INFRARED BROIL, CONVECTION INFRARED BROIL, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- LEFT OVEN - DUAL BAKE BURNERS WITH AUTOMATIC IGNITION
- LEFT OVEN - FOUR FUNCTIONS - NATURAL AIRFLOW BAKE, CONVECTION BAKE, CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- BOTH OVENS - LARGE CONVECTION OVEN
 - OVERALL 24 1/8"W. X 14 1/8"H. X 21 1/4"D. - 4.2 CUBIC FEET
 - AHAM 24 1/8"W. X 14 1/8"H. X 19 1/4"D. - 3.8 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FIVE POSITIONS; TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



NYGRG SERIES RANGES

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGE. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH ACCESSORY KIT (LPKPR)
- 4 FOOT CORD INCLUDED WITH RANGE
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120 V/60 HZ
 - NYGRG705 MAXIMUM AMPS: GB-8.5; 4G-11.8; 4Q-8.5
 - NYGRG485 MAXIMUM AMPS: BB-12.4; GG-16.0; QQ-12.4; 4G-19.9; 4QG-16.0
 - NYGRG605 MAXIMUM AMPS: GG-29.6; QQQ-20.0

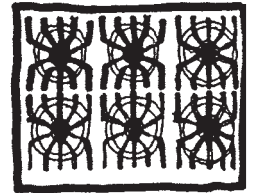
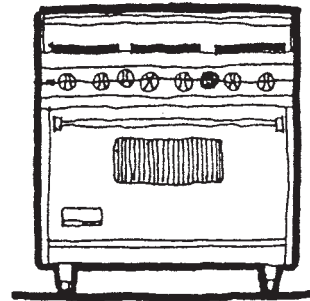
FINISH DETAILS

- STAINLESS STEEL (SS)
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL AND SIDE PANELS.
 - HAS BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, BLACK PORCELAIN GRATE SUPPORTS/BURNER BOWLS AND BLACK KNOBS/SWITCHES.
 - HAS STAINLESS STEEL HANDLE(S)/CHROME PLATED BRACKETS AND STAINLESS STEEL DRIP TRAY PULL(S), CONTROL PANEL, AND LANDING LEDGE.
- ALL MODELS AVAILABLE AS LP (ADD LP AFTER COLOR CODE)

VDSC765-6B

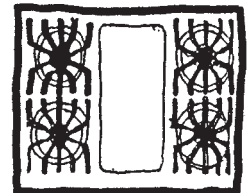
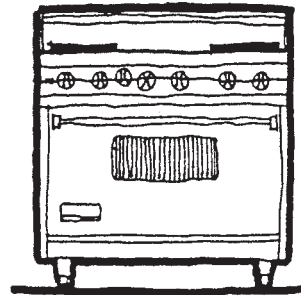
- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

36" WIDE -VDSC- FREESTANDING DUAL FUEL RANGES (24" DEPTH)



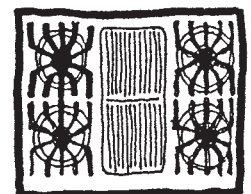
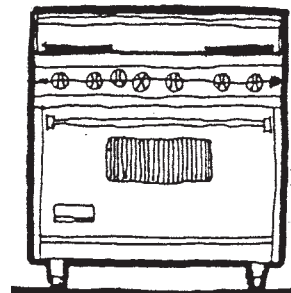
VDSC765-4C

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



VDSC765-4Q

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



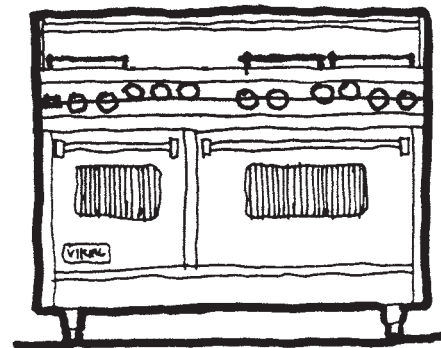
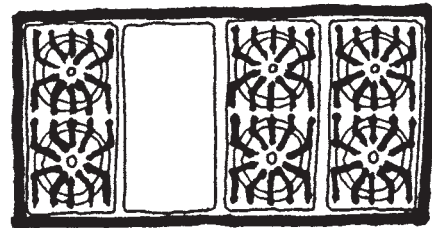
48" WIDE -VDSC-

FREESTANDING DUAL FUEL

RANGES (24" DEPTH)

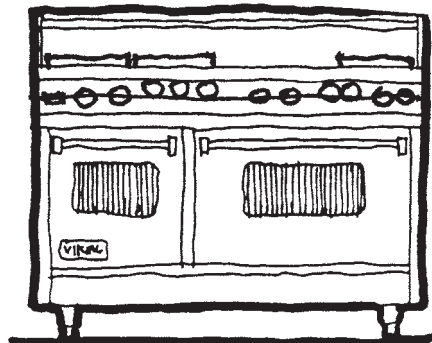
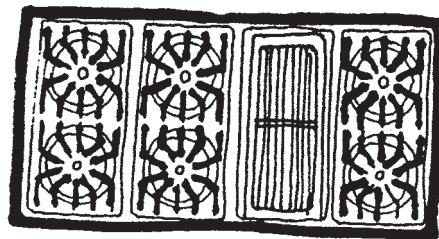
VDSC485-66

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU-CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



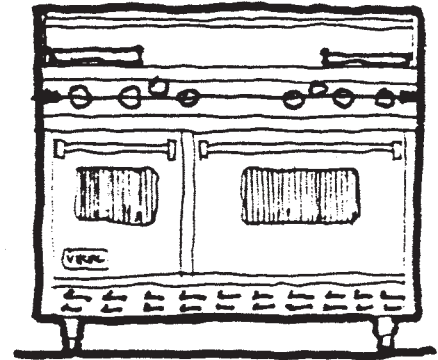
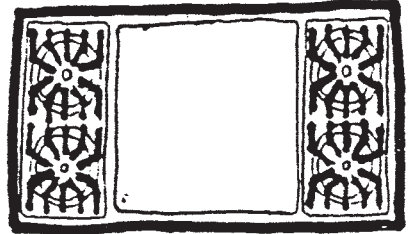
VDSC485-69

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU-CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



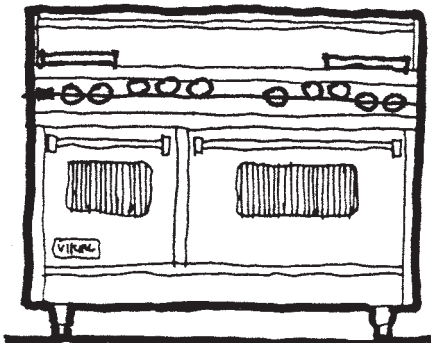
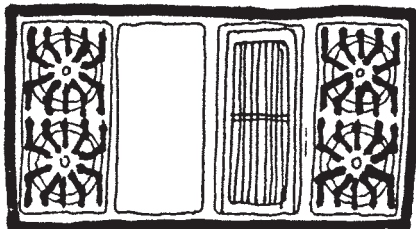
YDS6485-46

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



YDS6485-469

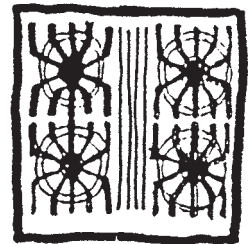
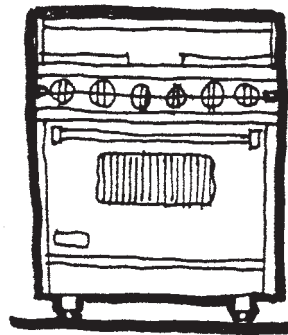
- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 23"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 23"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



VDSC30-4B

- VSH™ PRO SEALED BURNER SYSTEM (VARI-SIMMER TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- THREE 15,000 BTU BURNERS
- ONE 18,500 BTU TRUPOWER™ PLUS BURNER (FRONT LEFT BURNER)
- ALL BURNERS EQUIPPED WITH VARISIMMER™ SETTING AND SURESPARK™ IGNITION SYSTEM
- PATENT PENDING VARI-SPEED DUAL FLOW™ CONVECTION SYSTEM HAS THE LARGEST CONVECTION FAN IN THE INDUSTRY; THE 8 1/2" FAN WORKS BI-DIRECTIONALLY FOR MAXIMUM AIRFLOW AND EXCELLENT COOKING RESULTS
- CONCEALED 10 PASS DUAL BAKE ELEMENT
- EXTRA LARGE GOURMET-GLO™ GLASS ENCLOSED INFRARED BROILER
- RAPID READY™ PREHEAT SYSTEM PROVIDES SUPER FAST PREHEAT TIMES
- HIGH PERFORMANCE COOKING MODES INCLUDE BAKE, CONVECTION BAKE, TRU CONVECT™ CONVECTION COOKING, CONVECTION ROAST, HI, MED AND LOW BROIL, CONVECTION BROIL, CONVECTION DEHYDRATE, CONVECTION DEFFROST AND SELF-CLEAN
- THREE STRATEGICALLY LOCATED HALOGEN LIGHTS
- THREE HEAVY-DUTY RACKS/SIX PORCELAIN COATED RACK POSITIONS INCLUDING ONE TRUGLIDE™ FULL EXTENSION RACK
- LARGEST SELF-CLEAN CONVECTION OVEN
 - OVERALL 25 3/16"W. X 16 1/2"H. X 19 1/2"D. - 4.7 CUBIC FEET
 - AHAM STANDARD 25 3/16"W. X 16 1/2"H. X 16 1 7/16"D. - 4.1 CUBIC FEET
- SHIPPED STANDARD WITH 8"H. SS BACK GUARD
- STANDARD KICKSPACE HEIGHT

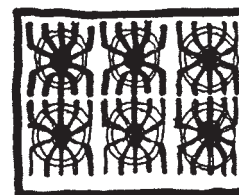
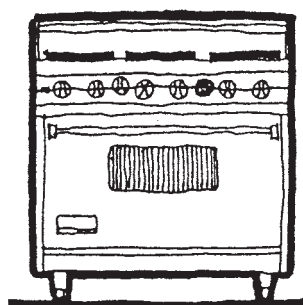
30" WIDE -VDSC- FREESTANDING DUAL FUEL SELF-CLEAN SEALED BURNER RANGE



VDSC967-6B

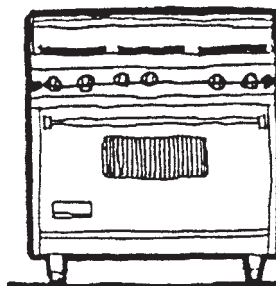
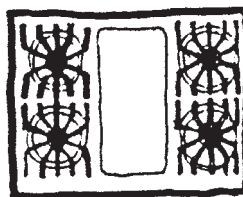
- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

36" WIDE
-VDSC-
FREESTANDING DUAL FUEL
SEALED BURNER
RANGES (24" DEPTH)



VDSC967-4C

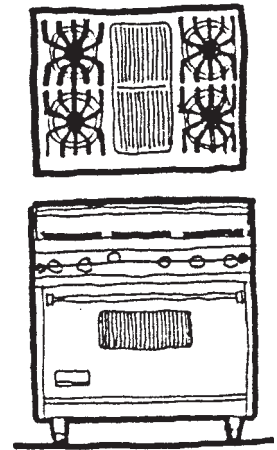
- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



VDSC967-49

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4 - 15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12" W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 4.2 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS
 - TWO LIGHTS
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN;
FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

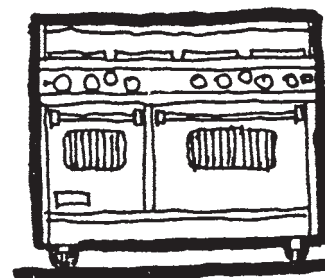
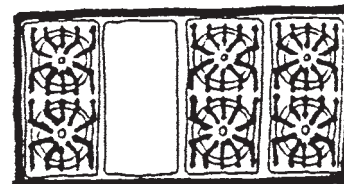
36" WIDE
-VDSC-
FREESTANDING DUAL FUEL
SEALED BURNER
RANGES (24" DEPTH)



VDSC487-66

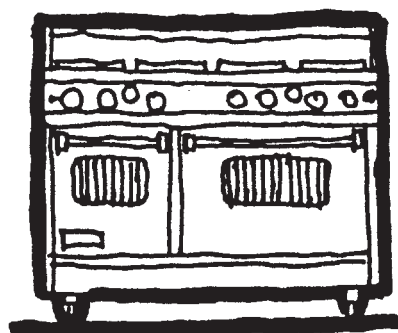
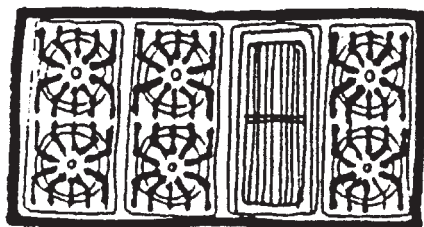
**48" WIDE
-VDSC-
FREESTANDING DUAL FUEL
SEALED BURNER
RANGES (24" DEPTH)**

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN;
FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



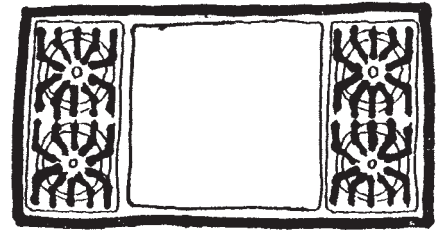
VDSC487-69

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



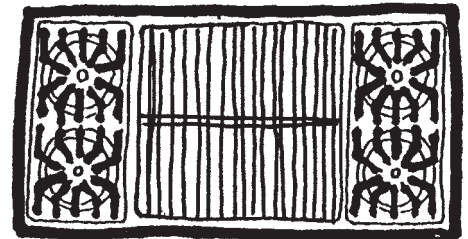
VDSC487-4G

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/8"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



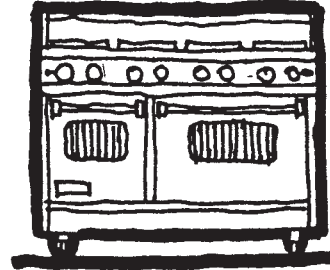
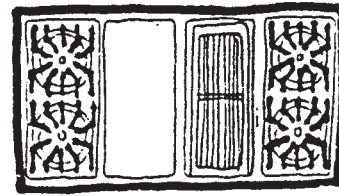
VDSC487-4Q

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRUCONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 7/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



VDS6487-449

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES & 2 QT. DRIP PAN
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE ONE-PIECE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- RIGHT OVEN - EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU-CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LEFT OVEN - THREE OVEN FUNCTIONS - TWO ELEMENT BAKE, BROIL, PROOF (SEPARATE LOW WATTAGE ELEMENT)
- RIGHT OVEN - LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16 1/8"H. X 18 3/4"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16 1/8"H. X 15 3/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITIONS; TWO LIGHTS
- LEFT OVEN - SELF-CLEAN OVEN
 - OVERALL 12 1/8"W. X 16 1/8"H. X 18 3/4"D. - 2.1 CUBIC FEET
 - AHAM 12 1/8"W. X 16 1/8"H. X 17 1/4"D. - 2.0 CUBIC FEET
 - TWO HEAVY-DUTY RACKS/SIX POSITIONS; ONE LIGHT
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS



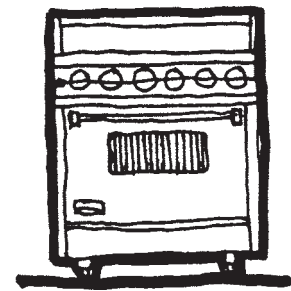
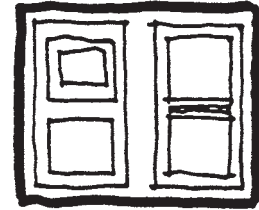
VESC 305-4B

- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS
 - RIGHT FRONT - 7" 1800 WATT ELEMENT
 - RIGHT REAR - 7" 1800 WATT ELEMENT
 - 800 WATT "BRIDGE" ELEMENT BETWEEN RIGHT FRONT AND RIGHT REAR ELEMENTS
 - LEFT FRONT - 6½" 1500 WATT ELEMENT
 - LEFT REAR - DUAL ELEMENT - 9" 2400 WATT/6" 1000 WATT ELEMENT
- EIGHT OVEN FUNCTIONS - TWO ELEMENT BAKE, CONVECTION BAKE, MINI-BROIL, MAXI-BROIL, CONVECTION BROIL, TRU-CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN), CONVECTION DEHYDRATE AND CONVECTION DEFROST
- LARGE SELF-CLEAN CONVECTION OVEN
 - OVERALL 29"W. X 16½"H. X 18¾"D. - 4.0 CUBIC FEET
 - AHAM 29"W. X 16½"H. X 15¾"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/SIX POSITION
 - TWO LIGHTS
- SHIPPED WITH 6"H SS BACKGUARD
- STANDARD KICKSPACE HEIGHT
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE-YEAR LIMITED WARRANTY - SURFACE BURNERS/OVEN ELEMENTS

30" WIDE

-VESC-

FREESTANDING ELECTRIC RANGE (24" DEPTH)



**PORTABLE
GRIDDLE
GG-PGD**



- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- PLACE OVER TWO RIGHT ELEMENTS WITH BRIDGE ELEMENT
- CAN ALSO BE USED TO QUICKLY DEFROST FROZEN FOODS

VESC SERIES RANGES

- SS BACKGUARD IS SHIPPED AUTOMATICALLY WITH 30" W. RANGE. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- USA MODEL - HARD WIRE DIRECT WITH 3 WIRE WITH GROUND OR USE AGENCY CERTIFIED, LOCALLY SUPPLIED POWER CORD/PLUG
- CANADA MODEL - FACTORY INSTALLED, AGENCY CERTIFIED 4 FOOT POWER CORD - 3 WIRE WITH GROUND/4 PRONG PLUG - INCLUDED
 - 240-208/120 V, 60 HZ
 - MAXIMUM AMPS (240 VOLTS) - 59.5
 - MAXIMUM AMPS (208 VOLTS) - 52.4

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECOPLANT (EP).
- FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL AND SIDE PANELS.
 - ALL FINISHES, EXCEPT WHITE, HAVE BLACK KNOBS/SWITCH.
 - ALL FINISHES, EXCEPT WHITE, HAVE DARK RED GLASS CERAMIC TOP WITH GRAY GRAPHICS, STAINLESS STEEL HANDLE/CHROME PLATED BRACKETS AND STAINLESS STEEL CONTROL PANEL BOTTOM TRIM AND LANDING LEDGE.
- WHITE (WH)
 - INCLUDES WHITE GLASS CERAMIC TOP WITH GRAY GRAPHICS.
 - FINISH DESIGNATES DOOR FRONT, LOWER FRONT PANEL, SIDE PANELS AND KNOBS/SWITCH.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLE/BRACKETS AND KNOB BEZELS. PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

GRIDDLE RANGETOP VQGT 2 4 0

- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

GRILL RANGETOP VQGT 2 4 0

- 24"W. GRILL WITH SMOKE GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

WOK RANGETOP VQWT 2 4 0

- 1-27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
- 20" STEEL WOK/TOP - STANDARD
- HEAVY-DUTY TWO-PIECE PORCELAIN/CAST IRON GRATE
- EXCLUSIVE - AGENCY CERTIFIED CENTER TRIVET ALLOWS USE OF LARGE STOCK POTS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE-YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

BUILT-IN SURFACE UNITS

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGUARD OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH ACCESSORY KIT (LPKR)
- 4 FOOT CORD INCLUDED WITH RANGETOP
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120 V/60 HZ
 - VQGT 2 4 0 MAXIMUM AMPS: 0.5
 - VQGT 2 4 0 MAXIMUM AMPS: 7.2
 - VQWT 2 4 0 MAXIMUM AMPS: 0.1

FINISH DETAILS

GRIDDLE

- STAINLESS STEEL (SS), BLACK (BK) AND WHITE (WH)
 - STAINLESS STEEL UNITS HAVE STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS
 - BLACK UNITS HAVE BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS
 - WHITE UNITS HAVE WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS

CHAR-GRILL

- STAINLESS STEEL (SS), BLACK (BK) AND WHITE (WH)
 - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
 - BLACK UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.
 - WHITE UNITS HAVE DARK GRAY PORCELAIN GRATES, WHITE PORCELAIN GRATE SUPPORTS, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.
- ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP).

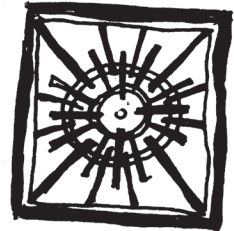
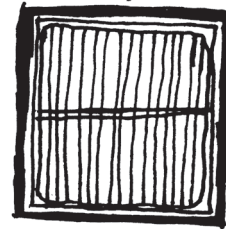
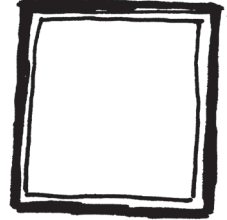
- UNITS HAVE BLACK PORCELAIN GRATES;

24" WIDE- VGRT-

BUILT-IN GAS

RANGETOPS

(24" DEPTH)



PORCELAIN GRATE SUPPORTS IN DESIGNATED COLOR; STAINLESS STEEL CONTROL PANEL, AND BLACK KNOBS.

- ALL FINISHES HAVE STAINLESS STEEL DRIP TRAY PULL(S) AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL(S), NAMEPLATE, KNOB BEZELS, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS ARE DESIGNED FOR MAINTENANCE FREE NORMAL USE.
- ALL MODELS AVAILABLE AS LP (ADD LP AFTER COLOR CODE)

WOK/COOKER

- STAINLESS STEEL (SS)
 - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN GRATES, GRATE SUPPORTS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
 - STAINLESS STEEL DRIP TRAY PULL(S) AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL(S), NAMEPLATE, KNOB BEZELS, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS ARE DESIGNED FOR MAINTENANCE FREE NORMAL USE.

VGRT300-4B

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS

VGRT SERIES RANGETOPS

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGUARD, HIGH-SHELF, OR ISLAND TRIM MUST BE USED FOR ALL OTHER INSTALLATIONS.
- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT SEALED BURNERS TO LP/PROPANE WITH ACCESSORY KIT (LPKSSRP)
- 4 FOOT CORD INCLUDED WITH RANGETOP
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 1 20 V/60 HZ

OPEN AND SEALED BURNER MODELS - MAXIMUM AMPS

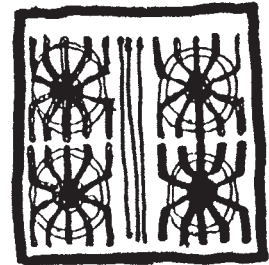
- 24"W. RANGETOPS: G-5; G-7.2; W-0.1
- 30"W. RANGETOPS: .9
- 36"/42"W. RANGETOPS: GB-6; 4G-9.9; 4G-6
- 48"W. RANGETOPS: GG-4.2; GG-6; 4G-7.5; 4GG-4.2
- 60"W. RANGETOPS: GG-7.5; GGQ-4.2

FINISH DETAILS

NOTE - PARTS LISTED BELOW MAY NOT BE APPLICABLE TO ALL MODELS

- STAINLESS STEEL (SS), BLACK (BK), AND WHITE (WH)
 - BLACK UNITS HAVE BLACK PORCELAIN GRATES AND TOP/GRATE SUPPORTS AND BURNER BOWLS, BURNER CAPS, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.
 - WHITE UNITS HAVE DARK GRAY PORCELAIN GRATES AND BURNER CAPS, WHITE PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.
 - STAINLESS STEEL UNITS HAVE BLACK PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS AND GRATES, AND BURNER CAPS, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
- ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
 - UNITS HAVE BLACK PORCELAIN GRATES AND BURNER CAPS; STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
 - FINISH DESIGNATES PORCELAIN TOP/GRATE SUPPORTS AND BURNER BOWLS.
- ALL FINISHES HAVE STAINLESS STEEL DRIP TRAY PULL/TRIM, CONTROL PANEL AND LANDING LEDGE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL/TRIM BELOW LANDING LEDGE, NAMEPLATE, KNOB BEZELS, AND GRATE SUPPORT SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (DRIP TRAY PULL); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.
- ALL MODELS AVAILABLE AS LP (ADD LP AFTER COLOR CODE)

30" WIDE -VGRT- BUILT-IN GAS RANGETOPS (24" DEPTH)

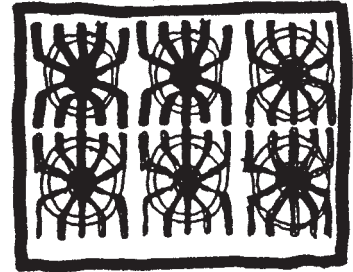


36" WIDE -VGRT-

BUILT-IN GAS RANGETOPS (24" DEPTH)

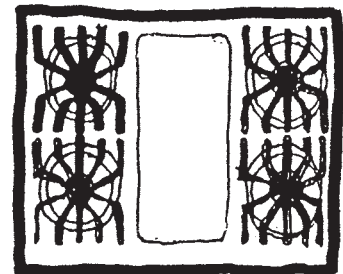
VGRT 360-6B

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



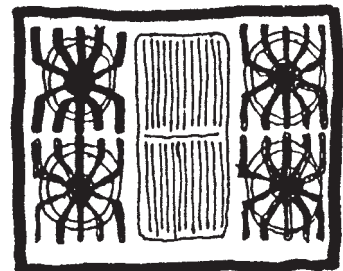
VGRT 360-4C

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGRT 360-4Q

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

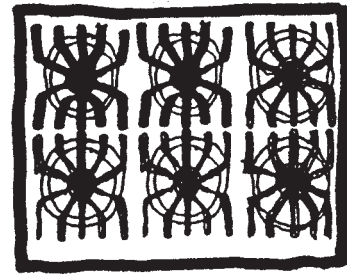


42" WIDE -VGRT-

BUILT-IN GAS RANGETOPS (24" DEPTH)

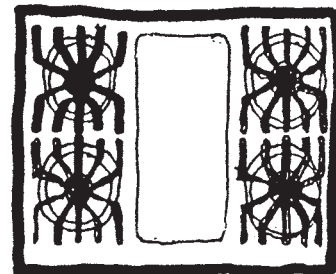
VGRT 4 2 1 -GB

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



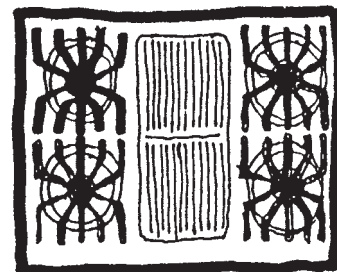
VGRT 4 2 1 -4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 18"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGRT 4 2 1 -4Q

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

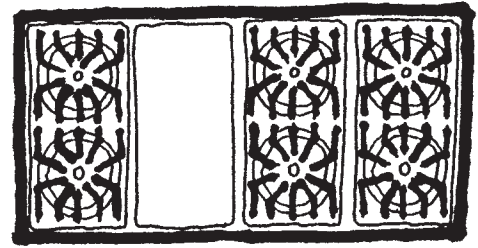


48" WIDE -VGRT-

BUILT-IN GAS RANGETOPS (24" DEPTH)

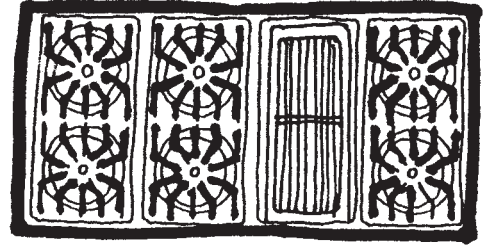
VGRT 480-6G

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



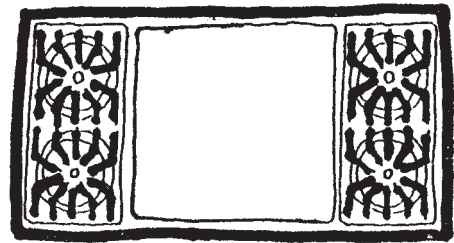
VGRT 480-6Q

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



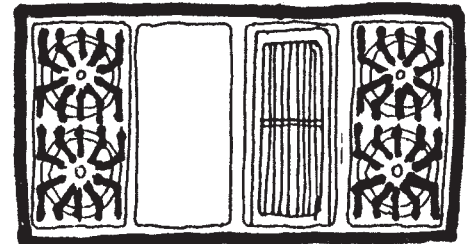
VGRT 480-4G

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



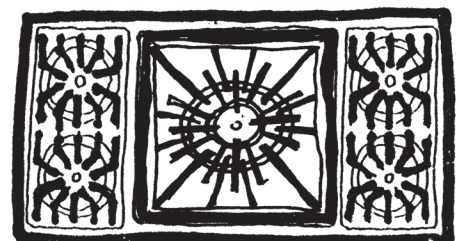
VGRT 480-4QG

- 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGRT 480-4K

- VGRT 480-4K 4-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 1-27,500 BTU PORCELAIN/CAST IRON BURNER WITH AUTOMATIC IGNITION/RE-IGNITION
- 20" STEEL WOK/TOP - STANDARD
- TWO-PIECE PORCELAIN/CAST IRON GRATE
- EXCLUSIVE - AGENCY CERTIFIED CENTER TRIVET - ALLOWS USE OF LARGE STOCK POTS
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

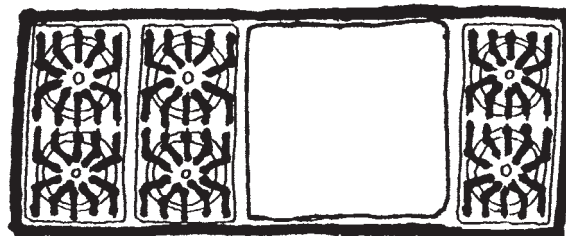


60" WIDE -VGRT-

BUILT-IN GAS RANGETOPS (24" DEPTH)

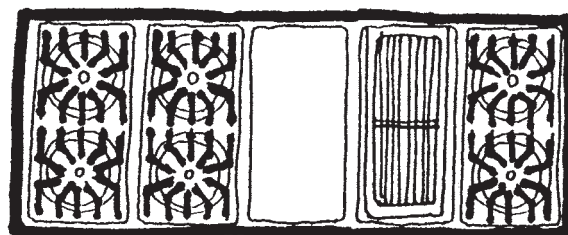
VGRT600-64

- 6-15,000 BTU SS BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGRT600-649

- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER™ SETTING FOR ALL BURNERS
- REMOVABLE PORCELAIN BURNER BOWLS
- DRIP TRAYS WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



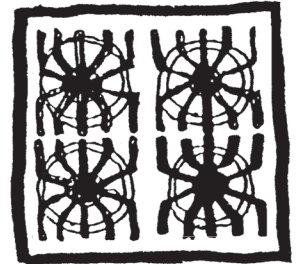
24" WIDE -VGRT-

BUILT-IN GAS SEALED BURNER

RANGETOP (24" DEPTH)

VGRT 242-4B

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING



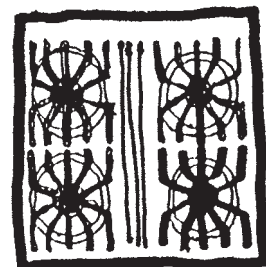
30" WIDE -VGRT-

BUILT-IN GAS SEALED BURNER

RANGETOP (24" DEPTH)

VGRT 302-4B

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- CENTER GRATE ALLOWS MOVEMENT OF COOKING VESSELS ACROSS ENTIRE TOP SURFACE
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS

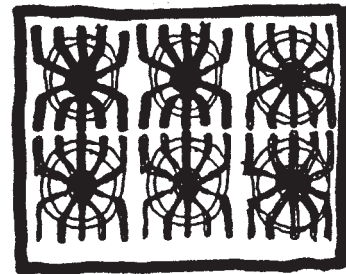


36" WIDE -VGRT-

BUILT-IN GAS SEALED BURNER RANGETOPS (24" DEPTH)

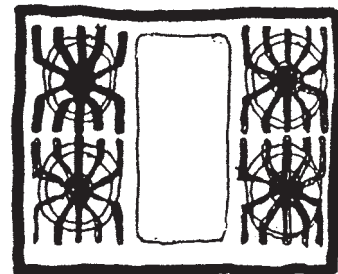
VGRT 362-GB

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



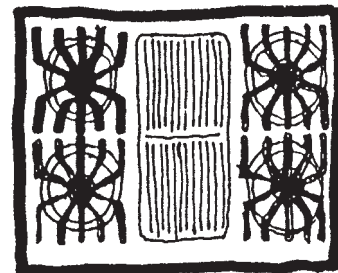
VGRT 362-4C

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



VGRT 362-4Q

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- SS DRIP TRAY WITH ROLLER BEARING GLIDES
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS

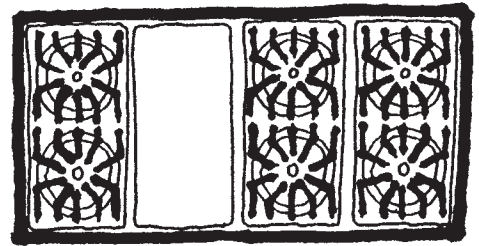


48" WIDE -VGRT-

BUILT-IN GAS SEALED BURNER RANGETOPS (24" DEPTH)

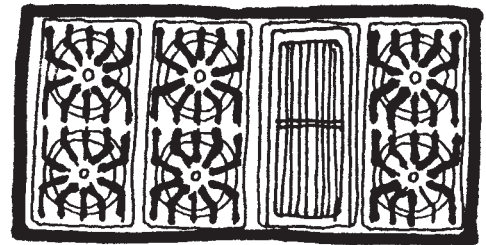
VGRT 482-6G

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



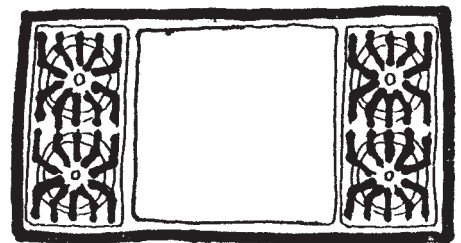
VGRT 482-6Q

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 6-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



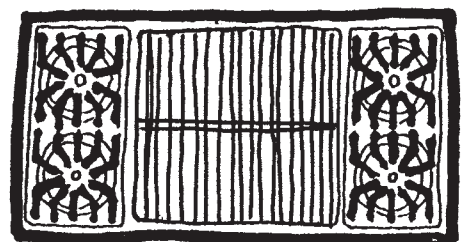
VGRT 482-4G

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



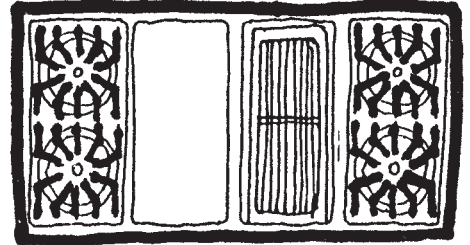
VGRT 482-4Q

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 24"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION (SEPARATE BURNER/CONTROL FOR LEFT AND RIGHT SIDE)
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



V4PT 482-449

- EXCLUSIVE VSH™ PRO SEALED BURNER SYSTEM (VARISIMMER™ TO HIGH) - COMBINATION OF PATENTED BURNER AND TOP DESIGN PROVIDE CLEANABILITY PLUS SUPERIOR PERFORMANCE AT SIMMER AND HIGH
- 4-15,000 BTU BRASS SEALED BURNERS WITH PORCELAIN/CAST IRON CAPS AND AUTOMATIC IGNITION/RE-IGNITION
- 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- 12"W. GRILL WITH FLAVOR GENERATOR PLATES AND AUTOMATIC IGNITION/RE-IGNITION
- EXCLUSIVE VARISIMMER SETTING FOR ALL BURNERS
- EXCLUSIVE TOOLED AND PORCELAINIZED COOKING SURFACE CONTAINS SPILLS FOR EASY CLEANING
- DRIP TRAY WITH ROLLER BEARING GLIDES
- FIVE YEAR LIMITED WARRANTY - SURFACE/TUBE BURNERS



30" AND 36" WIDE -DGRT-

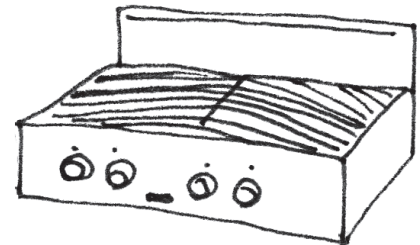
BUILT-IN GAS RANGETOPS

DGRT300-4B (30"W.)
 DGRT360-5B (36"W.)

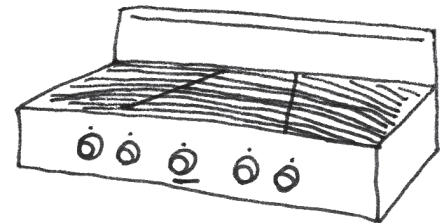
APPROX. SHIPPING WEIGHT LB(KG)
 APPROX. SHIPPING WEIGHT LB(KG)

49 (22.0)
 74 (33.3)

- SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON CAPS
- CONTINUOUS GRATE COOKING SURFACE
- ONE-PIECE TOOLED TOP WITH LARGE SPILL COLLECTION AREA AROUND BURNERS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
- 30"W. RANGETOP - 4 BURNER
 - LEFT FRONT - 16,000 BTU HIGH/9,400 BTU LOW
 - LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
- 36"W. RANGETOP - 5 BURNER
 - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW
 - LEFT REAR - 10,000 BTU HIGH/1,500 BTU LOW
 - CENTER - 16,000 BTU HIGH/9,400 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



DGRT300-4B



DGRT360-5B

DGRT SERIES GAS RANGETOPS

- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH ACCESSORY KIT (DLPK)
- 4 FOOT CORD INCLUDED WITH RANGETOP
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 1 20V/60HZ
- MAX AMPS - 2.0 (ALL UNITS)

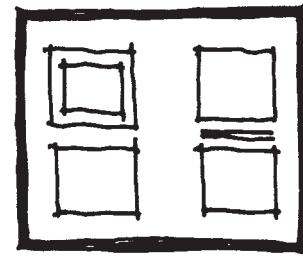
FINISH DETAILS

- BLACK (BK), WHITE (WH), STAINLESS (SS) BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- FINISH DESIGNATES TOP. ALL UNITS EXCEPT WHITE HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOB GRIPS.
- BRASS TRIM OPTION - BRASS FINISH KNOBS
- ALL MODELS AVAILABLE AS LP (ADD LP AFTER COLOR CODE)

30" WIDE -VERT- BUILT-IN ELECTRIC RADIANT RANGETOP (24" DEPTH)

VERT 301-4B

- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS
- RIGHT FRONT - 7" 1800 - WATT ELEMENT
- RIGHT REAR - 7" 1800 - WATT ELEMENT
- 800 - WATT "BRIDGE" ELEMENT BETWEEN RIGHT FRONT AND RIGHT REAR BURNERS
- LEFT FRONT - 6 1/2" 1500 - WATT ELEMENT
- LEFT REAR - DUAL ELEMENT - 9" 2400 - WATT/6" 1000 WATT ELEMENT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS



PORTABLE GRIDDLE FOR ELECTRIC RANGETOP

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- PLACE OVER TWO RIGHT ELEMENTS WITH BRIDGE ELEMENT
- CAN ALSO BE USED TO QUICKLY DEFFROST FROZEN FOODS



VERT SERIES RANGETOPS

- A BACKGUARD IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGUARD, HIGH-SHELF OR ISLAND TRIM MUST BE USED FOR ALL INSTALLATIONS.
- 3 WIRE WITH GROUND
- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH RANGETOP
- 240-208/120 V, 60 HZ
 - MAXIMUM AMPS (240 VOLTS) - 37.1
 - MAXIMUM AMPS (208 VOLTS) - 30.0

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH)
 - BLACK UNITS HAVE BLACK GLASS CERAMIC TOP, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.
 - WHITE UNITS HAVE WHITE GLASS CERAMIC TOP, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.
 - STAINLESS STEEL UNITS HAVE BLACK CERAMIC TOP, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL/TRIM, NAMEPLATE AND KNOB BEZELS. PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

30" WIDE -VCRT-

BUILT-IN ELECTRIC INDUCTION/RADIANT GLASS CERAMIC RANGETOP

VCRT 301-4B

- MAGNEQUICK™ INDUCTION POWER GENERATORS UTILIZE MAGNETIC ENERGY FOR SUPERIOR POWER, RESPONSIVENESS AND EFFICIENCY
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY TO REACH FULL POWER IN ABOUT 3 SECONDS
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- COMMERCIAL-TYPE STYLING
- 30"W. MODELS
 - LEFT FRONT (RADIANT) - 9" - 6"/2,500 - 1,000 WATT
 - LEFT REAR (RADIANT) - 7"/1,500 WATT
 - RIGHT FRONT (INDUCTION) - 7"/1,200 WATT
 - RIGHT REAR (INDUCTION) - 9"/2,200 WATT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS



VCRT SERIES RANGETOPS

- A BACKGROUND IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGROUND, HIGHSHELF, OR ISLAND TRIM MUST BE USED FOR ALL APPLICATIONS.
 - 3 WIRE CONDUIT WITH NO. 10 GROUND WIRE
 - 240-208/120 V, 60 HZ
- VCRT 301:
 - MAXIMUM AMPS (240 VOLTS) - 37.9
 - MAXIMUM AMPS (208 VOLTS) - 35.4

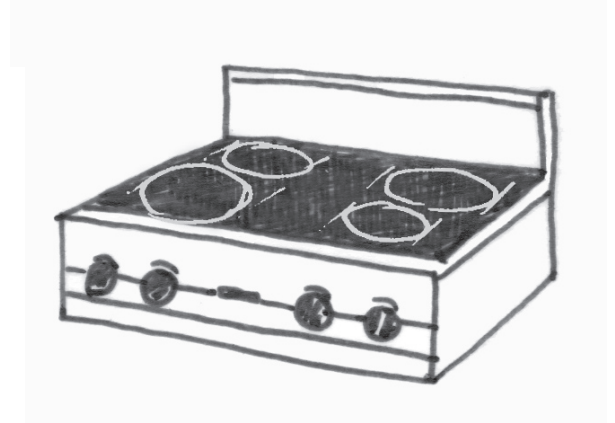
FINISH DETAILS

- BLACK (BK), WHITE (WH), STAINLESS STEEL (SS)
 - BLACK UNITS HAVE BLACK GLASS CERAMIC TOP, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.
 - WHITE UNITS HAVE WHITE GLASS CERAMIC TOP, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.
 - STAINLESS STEEL UNITS HAVE BLACK GLASS CERAMIC TOP, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
 - BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL/TRIM, NAMEPLATE AND KNOB BEZELS.
- PARTS HAVE A PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

30" WIDE -VIRT- BUILT-IN ELECTRIC ALL INDUCTION GLASS CERAMIC RANGETOP

VIRT 301-4B

- MAGNEQUICK™ INDUCTION POWER GENERATORS UTILIZE MAGNETIC ENERGY FOR SUPERIOR POWER, RESPONSIVENESS AND EFFICIENCY
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- COMMERCIAL-TYPE STYLING
- 30"W. MODELS
 - LEFT FRONT (RADIANT) - 9"/2,700 WATT
 - LEFT REAR (RADIANT) - 7"/1,800 WATT
 - RIGHT FRONT (INDUCTION) - 7"/1,200 WATT
 - RIGHT REAR (INDUCTION) - 9"/2,200 WATT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS



VIRT SERIES RANGETOPS

- A BACKGROUND IS NOT PACKAGED OR SHIPPED AUTOMATICALLY WITH EACH RANGETOP. EITHER A BACKGROUND, HIGH SHELF, OR ISLAND TRIM MUST BE USED FOR ALL APPLICATIONS.
 - 3 WIRE CONDUIT WITH NO. 10 GROUND WIRE
 - 240-208/120 V, 60 HZ
- VIRT 301:
 - MAXIMUM AMPS (240 VOLTS) - 37.5
 - MAXIMUM AMPS (208 VOLTS) - 37.5

FINISH DETAILS

- BLACK (BK), WHITE (WH), STAINLESS STEEL (SS)
 - BLACK UNITS HAVE BLACK GLASS CERAMIC TOP, BLACK ENAMEL CONTROL PANEL AND BLACK KNOBS.
 - WHITE UNITS HAVE WHITE GLASS CERAMIC TOP, WHITE ENAMEL CONTROL PANEL AND WHITE KNOBS.
 - STAINLESS STEEL UNITS HAVE BLACK GLASS CERAMIC TOP, STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRIP TRAY PULL/TRIM, NAMEPLATE AND KNOB BEZELS. PARTS HAVE A PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

30" AND 36" WIDE -DERT-

BUILT-IN ELECTRIC RADIANT RANGETOPS

DEPT 301-4B (30"W.)

DEPT 361-5B (36"W.)

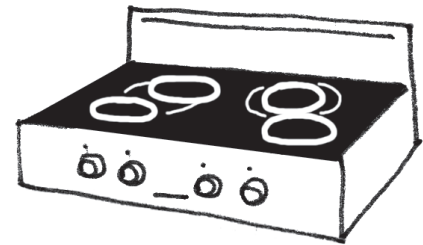
APPROX. SHIPPING WEIGHT LB(KG)

APPROX. SHIPPING WEIGHT LB(KG)

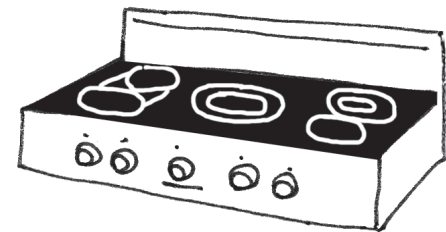
52 (23.4)

60 (27.0)

- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- QUICKCOOK SURFACE ELEMENTS UTILIZE RIBBON ELECTRIC TECHNOLOGY - REACH FULL POWER IN ABOUT 3 SECONDS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
- 30"W. RANGETOP - 4 ELEMENT
 - LEFT FRONT - 7 IN. 1,800 - WATT ELEMENT; 800 WATT BRIDGE
 - LEFT REAR - 7 IN. 1,800 - WATT ELEMENT
 - RIGHT FRONT - 6.5 IN. 1,500 - WATT ELEMENT
 - RIGHT REAR - 9 IN.-6 IN. 2,500 - 1,000 WATT ELEMENT
- 36"W. RANGETOP - 5 ELEMENT
 - LEFT FRONT - 7 IN. 1,800 - WATT ELEMENT; 800 WATT BRIDGE
 - LEFT REAR - 7 IN. 1,800 - WATT ELEMENT
 - CENTER - 12 IN. 2,700 -8.5 IN. 1,700 WATT ELEMENT
 - RIGHT FRONT - 6.5 IN. 1,500 - WATT ELEMENT
 - RIGHT REAR - 8.25 IN.-4.75 IN. 2,200 - 750 WATT ELEMENT
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



DEPT 301-4B



DEPT 361-5B

DEPT SERIES RANGETOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH RANGETOP
- 3 WIRE WITH GROUND
- 240/208V, 60 HZ
- MAX AMP USAGE
 - DEPT 301 - 25/30.3
 - DEPT 361 - 44.2/40.0

FINISH DETAILS

- STAINLESS STEEL/BLACK (SB) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; BLACK GLASS AND KNOB GRIP
- STAINLESS STEEL/WHITE (SW) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; WHITE GLASS AND GRAY KNOB GRIP
- BRASS TRIM OPTION - BRASS FINISH KNOBS

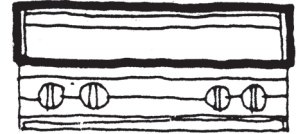
RANGE/RANGETOP INSTALLATION ACCESSORIES

6"H. BACKGUARD

- STAINLESS (SS) ONLY
- COORDINATES WITH ALL FINISHES

APPROX. SHIPPING WT. LB(KG)

• T24BCG (FOR 24"W./24"D. RANGES/RANGETOPS)	11 (5.0)
• T30BCG (FOR 30"W./24"D. RANGES/RANGETOPS)	14 (6.3)
• T36BCG (FOR 36"W./24"D. RANGES/RANGETOPS)	17 (7.7)
• T42BCG (FOR 42"W./24"D. RANGES/RANGETOPS)	21 (9.5)
• T48BCG (FOR 48"W./24"D. RANGES/RANGETOPS)	24 (10.8)
• T60BCG (FOR 60"W./24"D. RANGES/RANGETOPS)	31 (14.0)
• B30BCG (FOR SEALED BURNER 30"W./24"D. RANGES/RANGETOPS)	14 (6.3)
• B36BCG (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)	17 (7.7)
• B48BCG (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)	24 (10.8)
• S30BCG (FOR GAS S/C 30"W./24"D. RANGES)	14 (6.3)
• S36BCG (FOR GAS S/C 36"W./24"D. RANGES)	17 (7.7)
• S48BCG (FOR GAS S/C 48"W./24"D. RANGES)	24 (10.8)
• C30BCG (FOR GAS S/C SEALED BURNER 30"W./24"D. RANGES)	14 (6.3)
• C36BCG (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)	17 (7.7)
• C48BCG (FOR GAS S/C SEALED BURNER 48"W./24"D. RANGES)	24 (12.2)
• R30BCG (FOR 36"W./27"D. RANGES)	20 (9.0)
• R48BCG (FOR 48"W./27"D. RANGES)	27 (12.2)
• R60BCG (FOR 60"W./27"D. RANGES)	36 (16.2)

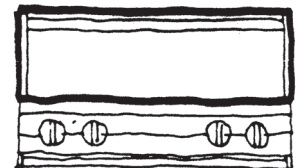


10"H. BACKGUARD

- STAINLESS (SS) ONLY
- COORDINATES WITH ALL FINISHES

APPROX. SHIPPING WT. LB(KG)

• T36BC10 (FOR 36"W./24"D. RANGES/RANGETOPS)	20 (9.0)
• T48BC10 (FOR 48"W./24"D. RANGES/RANGETOPS)	27 (12.2)
• B36BC10 (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)	20 (9.0)
• B48BC10 (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)	27 (12.2)
• S36BC10 (FOR GAS S/C 36"W./24"D. RANGES)	20 (9.0)
• S48BC10 (FOR GAS S/C 48"W./24"D. RANGES)	27 (12.2)
• C36BC10 (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)	20 (9.0)
• C48BC10 (FOR GAS S/C SEALED BURNER 48"W./24"D. RANGES)	27 (12.2)
• R36BC10 (FOR 36"W./27"D. RANGES)	27 (10.4)
• R48BC10 (FOR 48"W./27"D. RANGES)	30 (13.5)
• R60BC10 (FOR 60"W./27"D. RANGES)	39 (17.6)

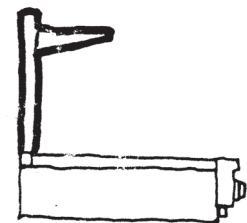


HIGH SHELF

- SELF-ATTACHED TO 24"H. BACKGUARD
- STAINLESS STEEL (SS) ONLY
- COORDINATES WITH ALL FINISHES

APPROX. SHIPPING WT. LB(KG)

• T24HS24 (FOR 24"W./24"D. RANGE/RANGETOP)	40 (18.0)
• T30HS24 (FOR 30"W./24"D. RANGE/RANGETOP)	45 (20.3)
• T36HS24 (FOR 36"W./24"D. RANGE/RANGETOP)	50 (22.5)
• T42HS24 (FOR 42"W./24"D. RANGE/RANGETOP)	55 (24.8)
• T48HS24 (FOR 48"W./24"D. RANGE/RANGETOP)	60 (27.0)
• T60HS24 (FOR 60"W./24"D. RANGE/RANGETOP)	70 (31.5)
• B30HS24 (FOR SEALED BURNER 30"W./24"D. RANGE/RANGETOP)	45 (20.3)
• B36HS24 (FOR SEALED BURNER 36"W./24"D. RANGE/RANGETOP)	50 (22.5)
• B48HS24 (FOR SEALED BURNER 48"W./24"D. RANGE/RANGETOP)	60 (27.0)
• S30HS24 (FOR GAS S/C 30"W./24"D. RANGE/RANGETOP)	45 (20.3)
• S36HS24 (FOR GAS S/C 36"W./24"D. RANGE/RANGETOP)	50 (22.5)
• S48HS24 (FOR GAS S/C 48"W./24"D. RANGE/RANGETOP)	60 (27.0)
• C30HS24 (FOR GAS S/C SEALED BURNER 30"W./24"D. RANGE/RANGETOP)	45.5 (20.3)
• C36HS24 (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGE/RANGETOP)	50 (22.5)
• C48HS24 (FOR GAS S/C SEALED BURNER 48"W./24"D. RANGE/RANGETOP)	60 (27.0)
• R36HS24 (FOR 36"W./27"D. RANGE/RANGETOP)	53 (23.9)
• R48HS24 (FOR 48"W./27"D. RANGE/RANGETOP)	63 (28.4)
• R60HS24 (FOR 60"W./27"D. RANGE/RANGETOP)	75 (33.8)

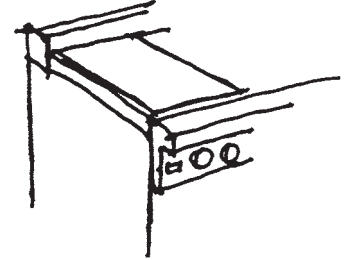


ISLAND TRIM

- FOR ISLAND/PENINSULA INSTALLATION
- CAN REPLACE BACKGUARD IF WALL IS NON-COMBUSTIBLE
- STAINLESS STEEL (SS) ONLY
- COORDINATES WITH ALL FINISHES

APPROX. SHIPPING WT. LB(KG)

• T24TII (FOR 24"W./24"D. RANGES/RANGETOPS)	9 (4.1)
• T30TII (FOR 30"W./24"D. RANGES/RANGETOPS)	10 (4.5)
• T36TII (FOR 36"W./24"D. RANGES/RANGETOPS)	11 (5.0)
• T42TII (FOR 42"W./24"D. RANGETOPS)	13 (6.8)
• T48TII (FOR 48"W./24"D. RANGES/RANGETOPS)	15 (6.8)
• T60TII (FOR 60"W./24"D. RANGETOPS)	19 (8.6)
• B30TII (FOR SEALED BURNER 30"W./24"D. RANGES/RANGETOPS)	10 (4.5)
• B36TII (FOR SEALED BURNER 36"W./24"D. RANGES/RANGETOPS)	11 (5.0)
• B48TII (FOR SEALED BURNER 48"W./24"D. RANGES/RANGETOPS)	15 (6.8)
• S30TII (FOR GAS S/C 30"W./24"D. RANGES)	10 (4.5)
• S36TII (FOR GAS S/C 36"W./24"D. RANGES)	11 (5.0)
• S48TII (FOR GAS S/C 48"W./24"D. RANGES)	15 (6.8)
• C30TII (FOR GAS S/C SEALED BURNER 30"W./24"D. RANGES)	10 (4.5)
• C36TII (FOR GAS S/C SEALED BURNER 36"W./24"D. RANGES)	11 (5.0)
• C48TII (FOR GAS S/C SEALED BURNER 48"W./24"D. RANGES)	18 (8.2)
• R36TII (FOR 36"W./27"D. RANGES)	12 (5.4)
• R48TII (FOR 48"W./27"D. RANGES)	16 (7.2)
• R60TII (FOR 60"W./27"D. RANGES)	21 (9.5)

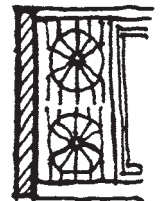


COUNTERTOP SIDE TRIM

- ONE PAIR OF TRIM
- INSTALLS ON SIDE OF UNIT; OVERLAPS COUNTERTOP
- STAINLESS STEEL (SS) ONLY
- COORDINATES WITH ALL FINISHES

APPROX. SHIPPING WT. LB(KG)

• CT24ST (FOR VQIC GAS 24"W./24"D. RANGES)	2 (.9)
• S24CST (FOR VQSC GAS S/C 24"D. RANGES)	2 (.9)
• R24CST (FOR VQIC/VQSC GAS/DUAL FUEL 24"D. OPEN BURNER RANGES)	2 (.9)
• R27CST (FOR VQRC GAS 27"D. RANGES)	2 (.9)
• RE24CST (FOR VQIC/VQSC 24"D. SEALED BURNER AND FOR VESC ELECTRIC 24"D. RANGES)	2 (.9)
• SE24CST (FOR VQSC GAS S/C 24"D. SEALED BURNER 24"D. RANGES)	2 (.9)
• T24CST (FOR VQRT GAS 24"D. OPEN BURNER RANGETOPS AND VQWT WOK/COOKER)	2 (.9)
• TE24CST (FOR VQRT 24"D. SEALED BURNER RANGETOPS, VERT ELECTRIC 24"D. RANGETOPS, VQGT 24"W. GRIDDLE AND VQGT 24"W. GRILL)	2 (.9)



CURB BASE FRONT AND CUSTOM CURB BASE

FRONT

AS CURB BASE FRONT

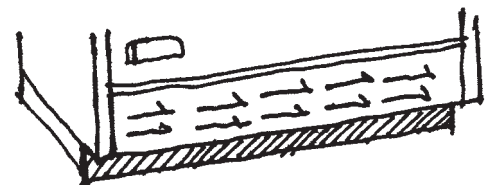
- FRONT ONLY
- STAINLESS STEEL (SS) ONLY
- CONCEALS RANGE LEGS
- COMPLETELY ASSEMBLED
- EASILY CLIPS ONTO RANGE LEGS AFTER RANGE IS INSTALLED

AS CURB BASE FRONT

- REMOVE STAINLESS FRONT AND RECYCLE
- ATTACH LOCALLY SUPPLIED TRIM
- CONCEALS RANGE LEGS
- COMPLETELY ASSEMBLED
- EASILY CLIPS ONTO RANGE LEGS AFTER RANGE IS INSTALLED
- PROVIDES DROP-IN RANGE LOOK

APPROX. SHIPPING WT. LB(KG)

• RS24CBF4 (FOR 24"W./24"D. RANGES)	8 (3.6)
• RS30CBF4 (FOR 30"W./24"D. RANGES)	9 (4.1)
• RS36CBF4 (FOR 36"W./24"D. RANGES)	10 (4.5)
• RS48CBF4 (FOR 48"W./24"D. RANGES)	11 (5.0)
• R36CBF (FOR 36"W./27"D. RANGES)	10 (4.5)
• R48CBF (FOR 48"W./27"D. RANGES)	11 (5.0)
• R60CBF (FOR 60"W./27"D. RANGES)	13 (5.9)



- COORDINATES WITH ALL FINISHES

CASTER KIT

- FOR VQRC RANGES WITH 6" TO 8"H. LEGS ONLY
- AGENCY CERTIFIED FOR RESIDENTIAL INSTALLATION
- INCLUDES 4 LOCKING CASTER AND GAS LINE QUICK CONNECT/DISCONNECT KIT WITH FLEXIBLE HOSE, RESTRAINING CABLE, FITTINGS AND HARDWARE

APPROX. SHIPPING WT. LB(KG)

21 (9.5)

DESIGNER RANGETOP INSTALLATION ACCESSORIES

6"H. BACKGUARD

- STAINLESS (SS) ONLY
- COORDINATES WITH ALL FINISHES



D30B46 (FOR 30"W./24"D. RANGETOPS)	APPROX. SHIPPING WT. LB(KG)	14 (16.3)
D36B46 (FOR 36"W./24"D. RANGETOPS)	APPROX. SHIPPING WT. LB(KG)	17 (7.7)

10"H. BACKGUARD

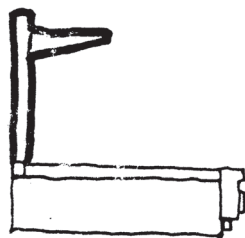
- STAINLESS (SS) ONLY
- COORDINATES WITH ALL FINISHES



D36B410 (FOR 36"W./24"D. RANGETOPS)	APPROX. SHIPPING WT. LB(KG)	20 (9.0)
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HIGH-SHELF

- SHELF ATTACHED TO 24"H. BACKGUARD
- STAINLESS (SS) ONLY
- COORDINATES WITH ALL FINISHES



D30HS24 (FOR 30"W./24"D. RANGETOPS)	APPROX. SHIPPING WT. LB(KG)	45 (20.3)
D36HS24 (FOR 36"W./24"D. RANGETOPS)	APPROX. SHIPPING WT. LB(KG)	50 (22.5)

ISLAND TRIM

- FOR ISLAND/PENINSULA INSTALLATION
- CAN REPLACE BACKGUARD IF WALL IS NON-COMBUSTIBLE
- STAINLESS (SS) ONLY
- COORDINATES WITH ALL FINISHES

D30T11 (FOR 30"W./24"D. RANGETOPS)	APPROX. SHIPPING WT. LB(KG)	10 (4.5)
D36T11 (FOR 36"W./24"D. RANGETOPS)	APPROX. SHIPPING WT. LB(KG)	11 (5.0)

RANGE/RANGETOP SURFACE COOKING ACCESSORIES

"V" GRATES

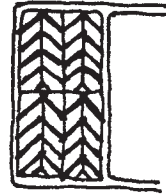
QTY (FOR OPEN BURNER RANGES/RANGETOPS GRATES)

APPROX SHIPPING WT. LB(KG)

1 ? (5.9)

(2

- TWO PORCELAIN/CAST IRON GRATES PER CARTON
- REPLACES STANDARD SURFACE GRATES
- PROVIDES DIFFERENT LOOK
- EASY SLIDING OF POTS/PANS FROM BURNER TO BURNER (ALSO POSSIBLE WITH STANDARD SURFACE GRATES)
- AVAILABLE IN BLACK (BK) OR GRAY (GY)



WOK GRATE

WGT (FOR OPEN BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

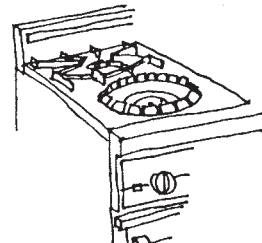
6 (2.7)

SBWGT (FOR SEALED BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

6 (2.7)

- PORCELAIN/CAST IRON
- USE IN PLACE OF SURFACE GRATE (FRONT BURNERS RECOMMENDED)
- WGT AVAILABLE IN BLACK (BK) OR GRAY (GY)
- SBWGT AVAILABLE IN BLACK (BK) ONLY



WOK RING (FOR SEALED AND OPEN BURNER RANGES/RANGETOPS)
PWR40

APPROX SHIPPING WT. LB(KG)

1 (.5)

- STAINLESS STEEL
- UNIVERSALLY DESIGNED TO SECURELY FIT ON ANY VIKING PROFESSIONAL RANGE/ RANGETOP SURFACE GRATE (FRONT BURNERS RECOMMENDED)
- SIX (6) PER CASE



PORTABLE GRIDDLE

P4D4 (FOR OPEN BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

40 (18.0)

SB-P4D4 (FOR SEALED BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

40 (18.0)

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH IN FRONT
- FITS OVER STANDARD SURFACE GRATES
- CAN ALSO BE USED TO QUICKLY DEFOST FROZEN FOODS
- FOUR (4) PER CASE



HARDWOOD COVER

CC4G (FOR OPEN BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

48 (21.6)

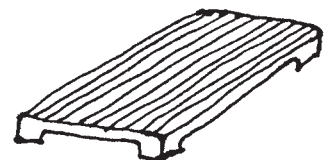
SB-CC4G (FOR SEALED BURNER RANGES/RANGETOPS)

APPROX SHIPPING WT. LB(KG)

48

(21.6)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- CAN ALSO BE USED AS CUTTING BOARD
- FITS OVER STANDARD SURFACE GRATES, (NOT "V" GRATES), GRIDDLE, OR GRILL
- 1 1 5/8"W. X 2 11 1/16"L. X 2"H.
- SIX PER CASE



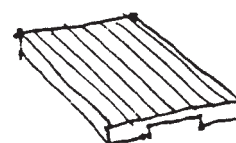
HARDWOOD CUTTING BOARD

HCB0

APPROX SHIPPING WT. LB(KG)

30 (13.5)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- REVERSIBLE - USE BOTH SIDES
- 1 0 1/4"W. X 2 0 1/4"L. X 3/4" THICK
- SIX PER CASE

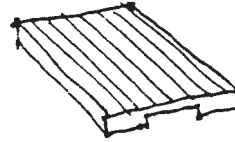


HARDWOOD CUTTING BOARD FOR (18"W. GRIDDLE)

HCB18

APPROX SHIPPING WT. LB(KG) 8(3.6)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- FOR USE WITH GAS 42"W. RANGETOPS WITH AN 18"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- REVERSIBLE - USE BOTH SIDES
- FITS GRIDDLE PLATE
- 16⁷/₈"W. X 19"L. X ³/₈" THICK



STAINLESS STEEL COVERS (12"W. GRIDDLE / 12"W. GRILL)

SCC1 200-SS (GRIDDLE)

APPROX SHIPPING WT. LB(KG)

21 (9.5)

SCC1 200-SS (GRILL)

APPROX SHIPPING WT. LB(KG)

21 (9.5)

- STAINLESS STEEL COVER WITH VIKING PROFESSIONAL HANDLE
- FOR USE WITH GAS/DUAL FUEL RANGES AND RANGETOPS WITH A 12"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE OR 12"W. GRILL
- SEPARATE COVERS FOR GRIDDLE AND GRILL - NOT INTERCHANGEABLE
- FITS OVER GRIDDLE/SIMMER PLATE OR OVER STANDARD GRILL GRATES
- GRILL COVER CAN BE USED OVER OPEN AND SEALED SURFACE BURNERS TO PREVENT SPLATTERS WHEN GRILLING
- DOES NOT HAVE TO BE REMOVED WHEN OPERATING ADJACENT SURFACE BURNERS
- SIX (6) PER CASE

STAINLESS STEEL COVERS

SCC1 80-SS (18"W. GRIDDLE COVER)

APPROX SHIPPING WT. LB(KG)

5.2 (2.3)

SCC2 40-SS (24"W. 2-PIECE GRIDDLE COVER)

APPROX SHIPPING WT. LB(KG)

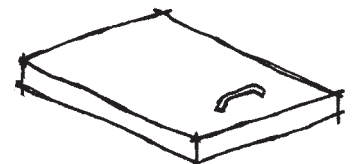
7.3 (3.3)

SCC2 40-SS (24"W. 2-PIECE GRILL COVER)

APPROX SHIPPING WT. LB(KG)

7.3 (3.3)

- STAINLESS STEEL COVER WITH VIKING PROFESSIONAL HANDLE
- SCC1 80-SS FOR USE WITH GAS 42"W. RANGETOPS WITH A 18"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- SCC2 40-SS FOR USE WITH GAS/DUAL FUEL RANGES AND GAS RANGETOPS WITH A 24"W. THERMOSTATICALLY CONTROLLED STEEL GRIDDLE/SIMMER PLATE
- SCC2 40-SS FOR USE WITH GAS/DUAL FUEL RANGES AND GAS RANGETOPS WITH A 24"W. GRILL
- DOES NOT HAVE TO BE REMOVED WHEN OPERATING ADJACENT SURFACE BURNERS



BROILER PAN AND TRAY

BPT

APPROX SHIPPING WT. LB(KG) 5.5 (2.5)

- FOR USE WITH ALL VIKING BUILT-IN AND RANGE OVENS
- HEAVY-DUTY PORCELAINIZED CONSTRUCTION
- TRAY ALLOWS DRIPPINGS TO FALL THROUGH TO BROILER PAN
- TRAY IS REMOVABLE FOR EASY CLEANING



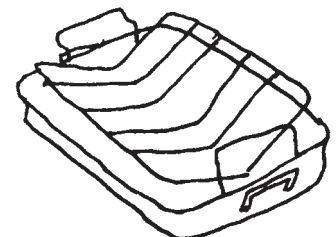
V-RACK AND DRIP PAN

VD

APPROX. SHIPPING WEIGHT LB(KG)

4 (1.8)

- NO STICK V-RACK CAN BE USED FOR COOKING ROASTS, HAMS, RIBS, ETC.
- DRIP PAN CATCHES DRIPPINGS FROM ITEMS COOKED IN V-RACK TO GENERATE FLAVOR AND PREVENT FLARE-UPS



BROILER PAN RACK

BPR

APPROX SHIPPING WT. LB(KG) 1 (.45)

- FOR USE WITH VIKING BROILER PAN
- PROVIDES BETTER BROILING AND ROASTING OPTIONS IN CONVECTION MODES



GRIDDLE CLEANING KIT

GCK

APPROX SHIPPING WT. LB(KG) 5.7 (2.6)

- FAST AND EASY COMMERCIAL GRADE CLEANING SYSTEM
 - SAME SYSTEM USED IN COMMERCIAL KITCHENS
 - CONTAINS ENOUGH FOR 25+ CLEANINGS
 - FOR USE ON STEEL GRIDDLES ONLY
- KIT INCLUDES:
- 2 2 OZ. QUICK CLEAN SMALL APPLIANCE CLEANER
 - PAD HOLDER (1)
 - GRIDDLE POLISHING PADS (1 PACK OF 10)
 - SQUEEGEE (1)
 - CLEANING INSTRUCTION SHEET

QUICK CLEAN SMALL APPLIANCE CLEANER

QCKG

APPROX SHIPPING WT. LB(KG) 18.4 (8.3)

- REPLACEMENT FOR LIQUID CLEANER SUPPLIED WITH GRIDDLE CLEANING KIT
- SIX (6) 2 2 OZ. CONTAINERS PER CASE



PAD HOLDER

HCK

APPROX SHIPPING WT. LB(KG)

0.6 (0.3)

- REPLACEMENT FOR PAD HOLDER SUPPLIED WITH GRIDDLE CLEANING KIT
- CONSISTS OF ONE PAD HOLDER



GRIDDLE POLISHING PADS

PGCKG

APPROX SHIPPING WT. LB(KG)

2.4 (1.1)

- REPLACEMENT PADS FOR PAD HOLDER SUPPLIED WITH GRIDDLE CLEANING KIT
- SIX (6) PACKS PER CASE CONTAIN TEN (10) PADS EACH



SQUEEGEE

SCK

APPROX SHIPPING WT. LB(KG)

1.1 (0.5)

- REPLACEMENT FOR SQUEEGEE SUPPLIED WITH GRIDDLE CLEANING KIT
- CONSISTS OF ONE SQUEEGEE



REPLACEMENT BLADES

BCK

APPROX SHIPPING WT. LB(KG)

5 (2.3)

- REPLACEMENT FOR SQUEEGEE BLADE SUPPLIED WITH GRIDDLE CLEANING KIT
- CONSISTS OF SIX (6) BLADES

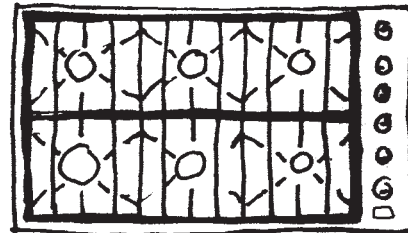
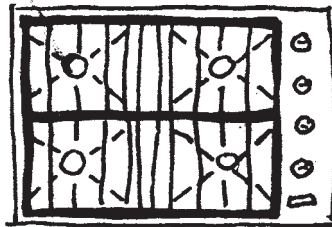
BUILT-IN GAS 30" AND 36"W. COOKTOPS

VGSU102-4B APPROX SHIPPING WT. LB(KG) 67 (30.2)
 VGSU102-4B-LP (ADD LP AFTER COLOR CODE)
 VGSU102-6B APPROX SHIPPING WT. LB(KG) 80 (36)
 VGSU102-6B-LP (ADD LP AFTER COLOR CODE)

PROFESSIONAL 30" & 36" WIDE -VGSU-

BUILT-IN GAS COOKTOPS (24" DEPTH)

- UPDATED COMMERCIAL-TYPE STYLING INCORPORATES REFINED DETAILING
- SEALED BURNERS WITH BRASS FLAME PORTS, PORCELAIN/CAST IRON CAPS, AND AUTOMATIC IGNITION/RE-IGNITION
- METAL KNOBS WITH CHILD PROOF, PUSH-TO-TURN SAFETY FEATURE
- 30"W. COOKTOP - 4 BURNER
 - LEFT FRONT - 16,000 BTU HIGH/3,400 BTU LOW
 - LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - DIMENSIONED TO FIT VIRTUALLY ALL 30"W. COOKTOP CUTOUTS
 - TWO SEPERATE SPILL COLLECTION AREAS - EACH HOLDS 3.5 CUPS OF LIQUID SPILLS
- 36"W. COOKTOP - 6 BURNER
 - DIMENSIONED TO FIT VIRTUALLY ALL 36"W. COOKTOP CUTOUTS
 - ONLY "COUNTERTOP CUTOUT" SIX BURNER COOKTOP IN 36" WIDTH
 - LEFT FRONT - 16,000 BTU HIGH/3,400 BTU LOW
 - LEFT REAR, CENTER FRONT, CENTER REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - TWO SEPERATE SPILL COLLECTION AREAS
- NATURAL GAS STANDARD; FOR LP/PROPANE, RECOMMEND FACTORY CONVERSION
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



VGSU SERIES COOKTOP

- FIELD CONVERSION (FROM NATURAL GAS TO LP) - ORDER LPK3-VGSU CONVERSION KIT
- FIELD CONVERSION (FROM LP TO NATURAL GAS) - ORDER NK2 VGSU CONVERSION KIT
- 4 FOOT CORD INCLUDED WITH COOKTOP
 - 2 WIRE WITH GROUND/3 PRONG PLUG
 - 120 V/60HZ
- VGSU102/VGSU102 MAXIMUM AMPS - 2.0

FINISH DETAILS

- STAINLESS STEEL (SS) AND BLACK (BK) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL.
 - HAS BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOBS.
- WHITE HAS STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL.
 - HAS DARK GRAY PORCELAIN GRATES, DARK GRAY PORCELAIN BURNER CAPS, AND WHITE KNOBS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAMES AND NAME-PLATE. ALL PARTS DESIGNED FOR MAINTAINANCE-FREE NORMAL USE.

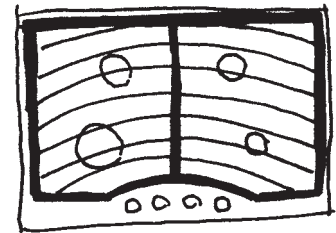
DESIGNER 30" & 36" WIDE -DGSU-

BUILT-IN GAS DESIGNER COOKTOPS (24" DEPTH)

BUILT-IN 30"W. CONTINUOUS GRATE DESIGNER GAS COOKTOP

DGSU100-4B APPROX SHIPPING WT. LB(KG) 49 (22.0)
DGSU100-4B-LP APPROX SHIPPING WT. LB(KG) 49 (22.0)
(ADD LP AFTER COLOR CODE)

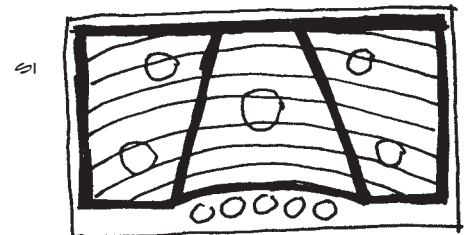
- SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON CAPS
- ONE-PIECE TOOLED TOP WITH LARGE SPILL COLLECTION AREA AROUND BURNERS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
- 30"W. COOKTOP - 4 BURNER
 - LEFT FRONT - 14,000 BTU HIGH/2,000 BTU LOW
 - LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



BUILT-IN 36"W. CONTINUOUS GRATE DESIGNER GAS COOKTOP

DGSU160-5B APPROX SHIPPING WT. LB(KG) 74 (33.3)
DGSU160-5B-LP APPROX SHIPPING WT. LB(KG) 74 (33.3)
(ADD LP AFTER COLOR CODE)

- SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON CAPS
- ONE-PIECE TOOLED TOP WITH LARGE SPILL COLLECTION AREA AROUND BURNERS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
- 36"W. COOKTOP - 5 BURNER
 - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW
 - LEFT REAR - 10,000 BTU HIGH/1,500 BTU LOW
 - CENTER - 14,000 BTU HIGH/2,000 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIZED COOKTOP CUTOUTS
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



DGSU SERIES GAS COOKTOPS

- HIGHLY RECOMMENDED ORDERING NAT. OR LP MODELS
- 4 FOOT CORD INCLUDED WITH COOKTOP
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 120V/60 HZ
- MAX AMPS - 2.0 (ALL UNITS)

FINISH DETAILS

- BLACK (BK), WHITE (WH), STAINLESS (SS), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- FINISH DESIGNATES TOP. ALL UNITS EXCEPT WHITE HAVE BLACK PORCELAIN GRATES, BLACK PORCELAIN BURNER CAPS, AND BLACK KNOB GRIPS. WHITE UNITS HAVE GRAY PORCELAIN GRATES, GRAY PORCELAIN BURNER CAPS, AND GRAY KNOB GRIPS
- BRASS TRIM OPTION - KNOBS

BUILT-IN DESIGNER GAS COOKTOPS

30"W.

DGCU 105-4B APPROX SHIPPING WT. LB(KG) 67 (30.2)

DGCU 105-4B-LP APPROX SHIPPING WT. LB(KG) 67 (30.2)
(ADD LP AFTER COLOR CODE)

36"W.

DGCU 165-5B APPROX SHIPPING WT. LB(KG) 80 (36.0)

DGCU 165-5B-LP APPROX SHIPPING WT. LB(KG) 80 (36.0)
(ADD LP AFTER COLOR CODE)

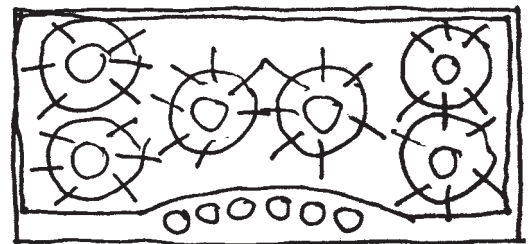
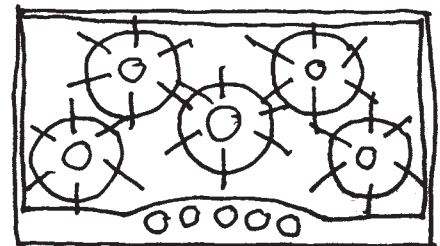
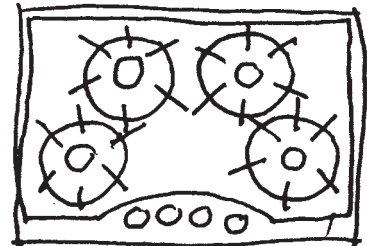
45"W.

DGCU 155-6B APPROX SHIPPING WT. LB(KG) 93 (41.9)

DGCU 155-6B-LP APPROX SHIPPING WT. LB(KG) 93 (41.9)
(ADD LP AFTER COLOR CODE)

DESIGNER
30" , 36" , & 45"
WIDE
-DGCU-
BUILT-IN GAS DESIGNER
COOKTOPS (24" DEPTH)

- SEALED BURNERS WITH BRASS FLAME PORTS AND PORCELAIN/CAST IRON BURNER CAPS
- BURNERS MOUNTED IN DURABLE, EASY TO CLEAN CERAMIC GLASS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO-TURN SAFETY FEATURE
- 30"W. COOKTOP - 4 BURNER
 - LEFT FRONT - 14,000 BTU HIGH/2,000 BTU LOW
 - LEFT REAR - 12,000 BTU HIGH/1,700 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
- 36"W. COOKTOP - 5 BURNER
 - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW
 - LEFT REAR - 10,000 BTU HIGH/1,500 BTU LOW
 - CENTER - 14,000 BTU HIGH/2,000 BTU LOW
 - RIGHT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - RIGHT FRONT - 6,000 BTU HIGH/950 BTU LOW
- 45"W. COOKTOP - 6 BURNER
 - LEFT FRONT - 12,000 BTU HIGH/1,700 BTU LOW
 - LEFT REAR - 8,000 BTU HIGH/1,200 BTU LOW
 - LEFT CENTER - 10,000 BTU HIGH/1,500 BTU LOW
 - RIGHT CENTER - 14,000 BTU HIGH/2,000 BTU LOW
 - RIGHT FRONT - 8,000 BTU HIGH/1,200 BTU LOW
 - RIGHT REAR - 6,000 BTU HIGH/950 BTU LOW
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



DGCU SERIES GAS COOKTOPS

- 4 FOOT CORD INCLUDED WITH COOKTOP
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 120V/60 HZ
- MAX AMPS - 2.0 (ALL UNITS)

FINISH DETAILS

- STAINLESS STEEL/BLACK(SB) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; BLACK GLASS, GRATES, AND KNOB GRIP
- STAINLESS STEEL/WHITE(SW) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; WHITE GLASS, GRAY GRATES AND KNOB GRIP
- BRASS TRIM OPTION - BRASS FINISH - KNOBS

BUILT-IN ELECTRIC RADIANT GLASS CERAMIC COOKTOPS

30"W. - VECU 100-4B APPROX SHIPPING WT. LB(KG) 52 (23.4)
 36"W. - VECU 100-6B APPROX SHIPPING WT. LB(KG) 63 (28.4)

- UPDATED COMMERCIAL-TYPE STYLING INCORPORATES REFINED DETAILING
- DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- METAL KNOBS WITH CHILD PROOF, PUSH-TO-TURN FEATURE
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 2 SECONDS
- 30"W. MODELS
 - LEFT FRONT - 7" 1800 - WATT
 - LEFT REAR - 7" 1800 - WATT; 800 - WATT BRIDGE
 - RIGHT FRONT - 6½" 1,500 - WATT
 - RIGHT REAR - 9" - 6"/2,500 - 1,000 - WATT
- 36"W. MODELS
 - LEFT FRONT - 8¼" - 4¾"/2,200 - 750 - WATT
 - LEFT REAR - 6½" 1500 - WATT
 - CENTER FRONT - 7" 1800 - WATT
 - CENTER REAR - 7" 1800 - WATT; 800 - WATT BRIDGE
 - RIGHT FRONT - 6"/1,200 - WATT
 - RIGHT REAR - 9" - 6"/2,500 - WATT - 1,000 WATT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS

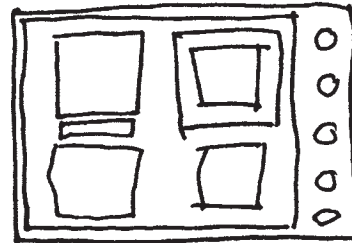
PROFESSIONAL

30" & 36"

WIDE

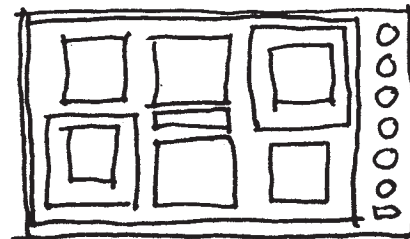
-VECU-

BUILT-IN ELECTRIC COOKTOPS (24" DEPTH)



VECU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 3 WIRE WITH GROUND
- 240-208/120 V, 60 HZ
- VECU 105:
 - MAXIMUM AMPS (240 VOLTS) - 35.0
 - MAXIMUM AMPS (208 VOLTS) - 30.3
- VECU 105:
 - MAXIMUM AMPS (240 VOLTS) - 49.2
 - MAXIMUM AMPS (208 VOLTS) - 42.6



FINISH DETAILS

- STAINLESS STEEL/BLACK (SB) AND STAINLESS STEEL/WHITE (SW) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL.
- STAINLESS STEEL/BLACK UNITS HAVE BLACK GLASS AND BLACK KNOBS
- STAINLESS STEEL/WHITE UNITS HAVE WHITE GLASS AND WHITE KNOBS
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

PROFESSIONAL 30" & 36" WIDE -VCCU- BUILT-IN ELECTRIC INDUCTION/RADIANT COOKTOPS (24" DEPTH)

BUILT-IN INDUCTION/RADIANT GLASS CERAMIC COOKTOPS

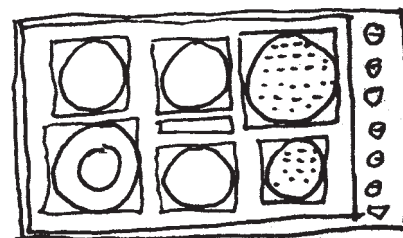
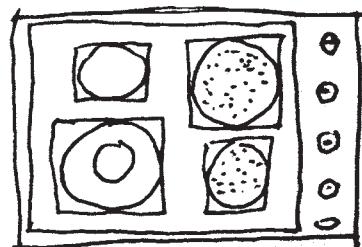
30"W. - VCCU105-4B

APPROX SHIPPING WT. LB(KG) 52 (23.4)

36"W. - VCCU105-6B

APPROX SHIPPING WT. LB(KG) 63 (28.4)

- MAGNEQUICK™ INDUCTION POWER GENERATORS UTILIZE MAGNETIC ENERGY FOR SUPERIOR POWER, RESPONSIVENESS AND EFFICIENCY
- QUICKCOOK™ ELECTRIC ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY TO REACH FULL POWER IN ABOUT 3 SECONDS
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- COMMERCIAL-TYPE STYLING
- 30"W. MODELS
 - LEFT FRONT (RADIANT) - 9" - 6"/2,500 - 1,000 WATT
 - LEFT REAR (RADIANT) - 7"/1,500 WATT
 - RIGHT FRONT (INDUCTION) - 7"/1,800 WATT
 - RIGHT REAR (INDUCTION) - 9"/2,200 WATT
- 36"W. MODELS
 - LEFT FRONT (RADIANT) - 9" - 6"/2,200 - 750 WATT
 - LEFT REAR (RADIANT) - 7"/1,500 WATT
 - CENTER FRONT (RADIANT) - 7"/1,800 WATT
 - CENTER REAR (RADIANT) - 7"/1,800 WATT; 800 WATT BRIDGE
 - RIGHT FRONT (INDUCTION) - 7"/1,800 WATT
 - RIGHT REAR (INDUCTION) - 9"/2,200 WATT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS



VCCU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 3 WIRE WITH GROUND
- 240-208/120 V, 60 HZ
- VCCU105:
 - MAXIMUM AMPS (240 VOLTS) - 37.9
 - MAXIMUM AMPS (208 VOLTS) - 35.4
- VCCU105:
 - MAXIMUM AMPS (240 VOLTS) - 55
 - MAXIMUM AMPS (208 VOLTS) - 50.2

FINISH DETAILS

- STAINLESS STEEL/BLACK (SB) AND STAINLESS STEEL/WHITE (SW) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL.
- STAINLESS STEEL/BLACK UNITS HAVE BLACK GLASS AND KNOBS.
- STAINLESS STEEL/WHITE UNITS HAVE WHITE GLASS AND WHITE KNOBS
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

PROFESSIONAL 30" & 36" WIDE -VICU-

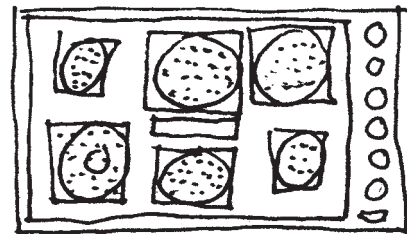
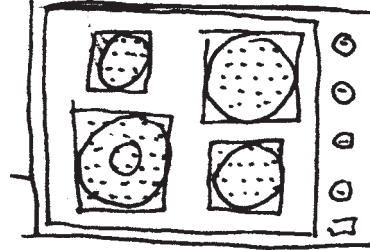
BUILT-IN ELECTRIC ALL INDUCTION COOKTOPS (24" DEPTH)

BUILT-IN ALL INDUCTION COOKTOPS

30"W. - VICU 105-4B
36"W. - VICU 105-6B

APPROX SHIPPING WT. LB(KG) 52 (23.4)
APPROX SHIPPING WT. LB(KG) 63 (28.4)

- MAGNEQUICK™ INDUCTION POWER GENERATORS UTILIZE MAGNETIC ENERGY FOR SUPERIOR POWER, RESPONSIVENESS AND EFFICIENCY
- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- COMMERCIAL-TYPE STYLING
- 30"W. MODELS
 - LEFT FRONT - 9"/2,700 WATT
 - LEFT REAR - 7"/1,800 WATT
 - RIGHT FRONT - 7"/1,200 WATT
 - RIGHT REAR - 9"/2,200 WATT
- 36"W. MODELS
 - LEFT FRONT (ELECTRIC) - 7"/1,800 WATT
 - LEFT REAR (ELECTRIC) - 9"/2,700 WATT
 - CENTER FRONT (ELECTRIC) - 9"/2,700 WATT
 - CENTER REAR (ELECTRIC) - 7"/1,800 WATT
 - RIGHT FRONT (INDUCTION) - 7"/1,200 WATT
 - RIGHT REAR (INDUCTION) - 9"/2,200 WATT
- FIVE YEAR LIMITED WARRANTY - SURFACE ELEMENTS



VICU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 3 WIRE WITH GROUND
- 240-208/120 V, 60 HZ
- VICU 105:
 - MAXIMUM AMPS (240 VOLTS) - 27.5
 - MAXIMUM AMPS (208 VOLTS) - 22
- VICU 105:
 - MAXIMUM AMPS (240 VOLTS) - 56.2
 - MAXIMUM AMPS (208 VOLTS) - 49

FINISH DETAILS

- STAINLESS STEEL/BLACK (SB) AND STAINLESS STEEL/WHITE (SW) HAVE STAINLESS STEEL TRIM/FRAME AND CONTROL PANEL.
- STAINLESS STEEL/BLACK UNITS HAVE BLACK GLASS AND KNOBS.
- STAINLESS STEEL/WHITE UNITS HAVE WHITE GLASS AND WHITE KNOBS
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES KNOB BEZELS, CONTROL PANEL FRAME AND NAMEPLATE. ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

DESIGNER

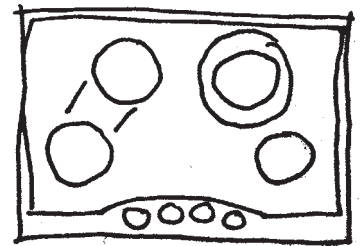
30", 36" & 45" WIDE -DECU- BUILT-IN ELECTRIC RADIANT GLASS CERAMIC COOKTOPS (24" DEPTH)

BUILT-IN ELECTRIC RADIANT GLASS CERAMIC COOKTOPS

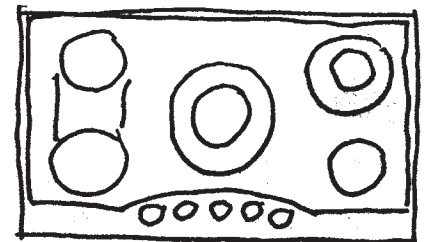
30"W. - DECU105-4B
36"W. - DECU165-5B
45"W. - DECU155-6B

APPROX SHIPPING WT. LB(KG) 52 (23.4)
APPROX SHIPPING WT. LB(KG) 60 (27.0)
APPROX SHIPPING WT. LB(KG) 71 (32.0)

- STRONG, WEAR RESISTANT GLASS CERAMIC TOP
- QUICKCOOK™ SURFACE ELEMENTS UTILIZE RIBBON ELEMENT TECHNOLOGY - REACH FULL POWER IN ABOUT 2 SECONDS
- HEAVY-DUTY STAINLESS STEEL CONTROL KNOBS WITH PUSH-TO TURN SAFETY FEATURE
- 30"W. COOKTOP - 4 ELEMENT
 - LEFT FRONT - 7" 1,800 - WATT ELEMENT; 800 - WATT BRIDGE
 - LEFT REAR - 7" 1,800 - WATT ELEMENT
 - RIGHT REAR - 9"- 6" 2,500 - 1,000 WATT ELEMENT
 - RIGHT FRONT - 6½" 1,500 - WATT ELEMENT
- 36"W. COOKTOP - 5 ELEMENT
 - LEFT FRONT - 7" 1,800 - WATT ELEMENT; 800 - WATT BRIDGE
 - LEFT REAR - 7" 1,800 - WATT ELEMENT
 - CENTER - 9"- 6" 2,500 - 1,000 WATT ELEMENT
 - RIGHT REAR - 8¼"- 4 3/4" 2,200 - 750 WATT ELEMENT
 - RIGHT FRONT - 6½" 1,500 - WATT ELEMENT
- 45"W. COOKTOP - 6 ELEMENT
 - LEFT FRONT - 7" 1,800 - WATT ELEMENT; 800 - WATT BRIDGE
 - LEFT REAR - 7" 1,800 - WATT ELEMENT
 - LEFT CENTER - 9"- 6" 2,500 - 1,000 WATT ELEMENT
 - RIGHT CENTER - 6" 1,200 - WATT ELEMENT
 - RIGHT REAR - 8¼"- 4 3/4" 2,200 - 750 WATT ELEMENT
 - RIGHT FRONT - 6½" 1,500 - WATT ELEMENT
- OVERALL/BURNER BOX DIMENSIONS DESIGNED TO FIT THE MAJORITY OF SIMILARLY SIZED COOKTOP CUTOUTS
- FIVE YEAR LIMITED WARRANTY - SURFACE BURNERS



30"W. - DECU105-4B



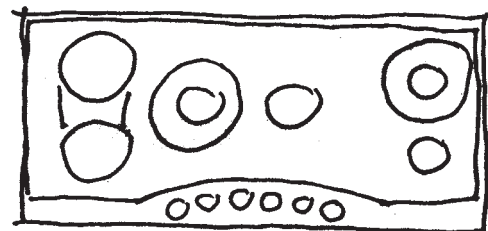
36"W. - DECU165-5B

DECU SERIES COOKTOPS

- 4 FOOT FLEXIBLE CONDUIT INCLUDED WITH COOKTOP
- 2 WIRE WITH GROUND
- 240-208 V, 60 HZ
- MAX AMP USAGE
 - VECU105 - 35/30.3
 - VECU165 - 44/34.2
 - VECU155 - 49/42.8

FINISH DETAILS

- STAINLESS STEEL/BLACK(SB) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; BLACK GLASS AND KNOB GRIP
- STAINLESS STEEL/WHITE(SW) - STAINLESS STEEL TRIM/CONTROL PANEL AND KNOBS; WHITE GLASS; GRAY KNOB GRIP
- BRASS TRIM OPTION (BR) - BRASS FINISH - KNOBS



45"W. - DECU155-6B

VGSU COOKTOP ACCESSORIES

WOK RING PWR4-G

APPROX SHIPPING WT. LB(KG) 6 (2.7)

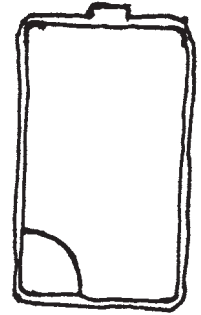
- STAINLESS STEEL
- DESIGNED TO SECURELY FIT ON ALL VGSU COOKTOPS (LEFT FRONT BURNER RECOMMENDED)
- SIX PER CASE



PORTABLE GRIDDLE SUP-PGD

APPROX SHIPPING WT. LB(KG) 8 (3.6)

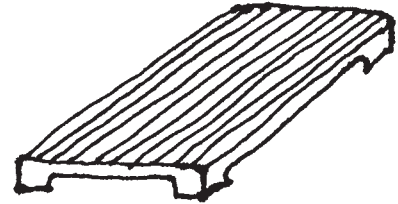
- CAST ALUMINUM NO-STICK FINISH ON COOKING SURFACE
- GREASE GROOVE SURROUNDS COOKING AREA
- BACK, SECURED BY SURFACE GRATES, HOLDS GRIDDLE IN PLACE
- CAN ALSO BE USED TO QUICKLY DEFOST FROZEN FOODS



HARDWOOD COVER SUP-CCHG

APPROX SHIPPING WT. LB(KG) 48 (21.6)

- MAPLE HARDWOOD "BUTCHER BLOCK" CONSTRUCTION
- CAN ALSO BE USED AS CUTTING BOARD
- FITS OVER SURFACE GRATES
- 10 1/2"W. X 20 1/2"L. X 2 1/4"H.



LP/PROPANE CONVERSION KIT LPK3-VGSU

APPROX SHIPPING WT. LB(KG) 1 (0.5)

- FOR VGSU 102 AND VGSU 102 MODELS
- FOR FIELD CONVERSION FROM NATURAL TO LP/PROPANE GAS
- INCLUDES ALL HARDWARE NECESSARY TO CONVERT 30" OR 36"W. VGSU COOKTOP

NATURAL CONVERSION KIT NK2-VGSU

APPROX SHIPPING WT. LB(KG) 1 (0.5)

- FOR VGSU AND VGSU 102 MODELS
- FOR FIELD CONVERSION FROM LP/PROPANE GAS TO NATURAL
- INCLUDES ALL HARDWARE NECESSARY TO CONVERT 30" OR 36"W. VGSU COOKTOP

DESIGNER SURFACE COOKING ACCESSORIES

WOK RING DGS-WRC

APPROX SHIPPING WT. LB(KG) 1 (0.5)

- STAINLESS STEEL
- DESIGNED TO SECURELY FIT ON ANY DESIGNER - DGSU GAS COOKTOPS (FRONT LEFT BURNER RECOMMENDED)



PORTABLE GRIDDLE DGC-PGD

APPROX SHIPPING WT. LB(KG) 8 (3.6)

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- CAN ALSO BE USED TO QUICKLY DEFFROST FROZEN FOODS
- FOR USE WITH DESIGNER DGSU AND DGSU COOKTOPS



PORTABLE GRIDDLE DEC-PGD

APPROX SHIPPING WT. LB(KG) 8 (3.6)

- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH
- PLACE OVER TWO LEFT ELEMENTS WITH BRIDGE ELEMENT
- FOR USE WITH DESIGNER DECU ELECTRIC COOKTOPS



LP/PROPANE CONVERSION KIT

DLPK

APPROX SHIPPING WT. LB(KG) 2 (0.9)

- FOR FIELD CONVERSION FROM NATURAL TO LP/PROPANE GAS
- INCLUDES ALL HARDWARE NECESSARY TO CONVERT 30" OR 36"W. DGSU COOKTOP

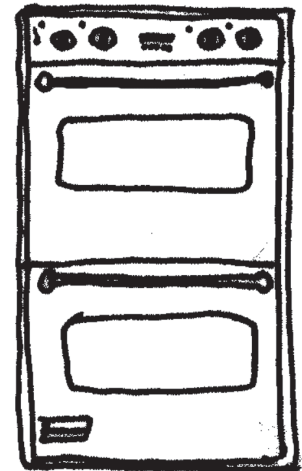
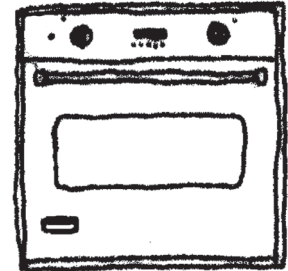
PROFESSIONAL ULTRA PREMIUM SELECT

BUILT-IN ELECTRIC 27" & 30" WIDE SINGLE/DOUBLE OVENS

ELECTRIC 27" AND 30" W. THERMAL - CONVECTION OVENS

YESO 127 - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	258 (117)
VEDO 127 - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	384 (147.2)
YESO 130 - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	278 (126.1)
VEDO 130 - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	424 (192.3)

- EXCLUSIVE VARI-SPEED DUAL FLOW™ CONVECTION SYSTEM WITH 8 1/2" DIAMETER FAN BLADE - LARGEST IN THE INDUSTRY
- EXCLUSIVE RAPID READY™ PREHEAT SYSTEM PROVIDES SUPER FAST PREHEATING
- CONCEALED 10-PASS DUAL BAKE ELEMENT PROVIDES FINER TEMPERATURE CONTROL AND MAKES CLEANUP EASY
- 10-PASS BROILER WITH HEAT REFLECTOR
- HALOGEN OVEN LIGHTING
- THREE HEAVY DUTY RACKS / SIX PORCELAIN COATED RACK POSITIONS
- COMMERCIAL TYPE STYLING
- DIGITAL CLOCK/OVEN FUNCTIONS
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
- SELF-CLEAN OVENS
- OVEN FUNCTIONS (CONVECTION SYSTEM IN UPPER OVEN OF DOUBLE OVEN)
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - TRU-CONVECT™ CONVECTION COOK (ELEMENT AROUND FAN)
 - CONVECTION ROAST
 - CONVECTION BROIL
 - HI BROIL
 - MEDIUM BROIL
 - LOW BROIL
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- 27"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS- EXCLUSIVE
 - OVERALL 22 7/16" X 16 1/2" H. X 19 1/2" D. - 4.2 CUBIC FEET
 - AHAM STANDARD 22 7/16" X 16 1/2" H. X 16 13/16" D. - 3.6 CUBIC FEET
- 30"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS- EXCLUSIVE
 - OVERALL 25 7/16" X 16 1/2" H. X 19 1/2" D. - 4.8 CUBIC FEET
 - AHAM STANDARD 25 7/16" X 16 1/2" H. X 16 13/16" D. - 4.1 CUBIC FEET
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS
- FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS



YESO/VEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 4 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - ALL YESO - 30 AMP CONNECTION REQUIRED
 - ALL VEDO - 50 AMP CONNECTION REQUIRED

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH)
- FINISH DESIGNATES DOOR FRONTS. BLACK UNITS HAVE A BLACK CONTROL PANEL AND BLACK KNOBS/SWITCHES. WHITE UNITS HAVE A WHITE CONTROL PANEL AND WHITE KNOBS/SWITCHES. STAINLESS STEEL AND ALL COLOR FINISHES HAVE A STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS/SWITCHES. ALL FINISHES HAVE SILVER FINISHED VERTICAL/ HORIZONTAL TRIM, AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLES/BRACKETS AND KNOB BEZELS. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

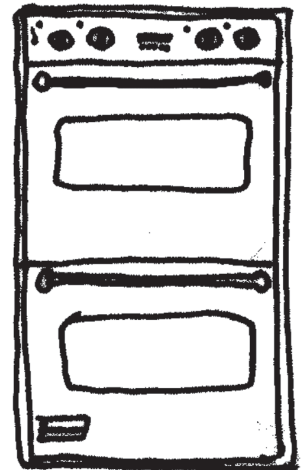
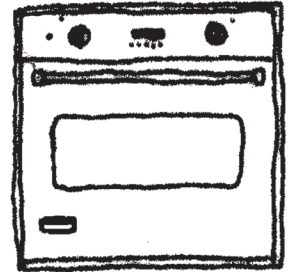
PROFESSIONAL ULTRA PREMIUM PREMIERE

BUILT-IN ELECTRIC 27" & 30" WIDE SINGLE/DOUBLE OVENS

ELECTRIC 27" AND 30" W. THERMAL - CONVECTION OVENS

YESO 27 - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	273 (123.8)
VEDO 27 - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	409 (185.5)
YESO 30 - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	293 (132.9)
VEDO 30 - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	449 (203.7)

- EXCLUSIVE VARI-SPEED DUAL FLOW™ CONVECTION SYSTEM WITH 8 1/2" DIAMETER FAN BLADE - LARGEST IN THE INDUSTRY
- EXCLUSIVE RAPID READY™ PREHEAT SYSTEM PROVIDES SUPER FAST PREHEATING
- CONCEALED 10-PASS DUAL BAKE ELEMENT PROVIDES FINER TEMPERATURE CONTROL AND MAKES CLEANUP EASY
- GOURMET GLO™ GLASS ENCLOSED INFRARED BROILER
- THREE STRATEGICALLY LOCATED HALOGEN OVEN LIGHTS
- THREE HEAVY DUTY RACKS / SIX PORCELAIN COATED RACK POSITIONS INCLUDING ONE TRUGLID™ FULL EXTENSION RACK (ONE IN EACH OVEN OF A DOUBLE OVEN)
- COMMERCIAL TYPE STYLING
- DIGITAL CLOCK/OVEN FUNCTIONS
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - DELAY COOKING FEATURE
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
- MEAT PROBE (UPPER OVEN IN DOUBLE OVENS)
 - TIMER SOUNDS AND OVEN SHUTS OFF WHEN DESIRED TEMPERATURE IS REACHED
- SELF-CLEAN OVENS
- OVEN FUNCTIONS (CONVECTION SYSTEM IN BOTH UPPER AND LOWER OVEN OF DOUBLE OVENS)
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - TRUGCONVECT™ CONVECTION COOK (ELEMENT AROUND FAN)
 - CONVECTION ROAST
 - CONVECTION BROIL
 - HI BROIL
 - MEDIUM BROIL
 - LOW BROIL
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- 27"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS- EXCLUSIVE
 - OVER-ALL 22 7/16" X 16 1/2" H. X 19 1/2" D. - 4.2 CUBIC FEET
 - AHAM STANDARD 22 7/16" X 16 1/2" H. X 16 13/16" D. - 3.6 CUBIC FEET
- 30"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS- EXCLUSIVE
 - OVER-ALL 25 7/16" X 16 1/2" H. X 19 1/2" D. - 4.8 CUBIC FEET
 - AHAM STANDARD 25 7/16" X 16 1/2" H. X 16 13/16" D. - 4.1 CUBIC FEET
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS
- FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS



YESO/VEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN • 4 WIRE WITH GROUND • 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS • ALL YESO - 30 AMP CONNECTION REQUIRED • ALL VEDO - 50 AMP CONNECTION REQUIRED

FINISH DETAILS

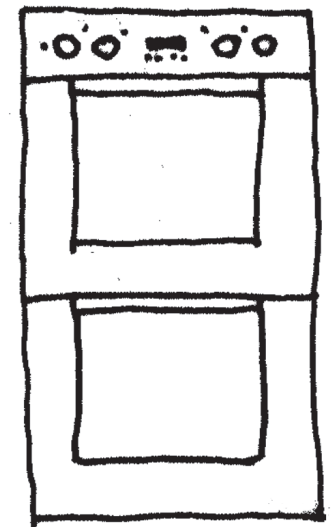
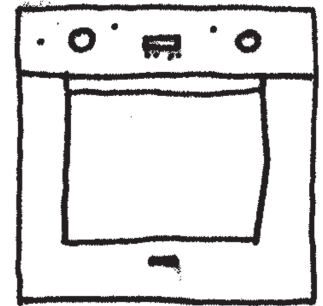
- STAINLESS (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECQPLANT (EP)
- FINISH DESIGNATES DOOR FRONTS. BLACK UNITS HAVE A BLACK CONTROL PANEL AND BLACK KNOBS/SWITCHES. WHITE UNITS HAVE A WHITE CONTROL PANEL AND WHITE KNOBS/SWITCHES. STAINLESS STEEL AND ALL COLOR FINISHES HAVE A STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS/SWITCHES. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM, AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLES/BRACKETS AND KNOB BEZELS. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

ELECTRIC 27" AND 30" W. THERMAL - CONVECTION OVENS

DESO 1 27 - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	258 (117.6)
DEDO 1 27 - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	384 (147.2)
DESO 1 30 - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	278 (126.1)
DEDO 1 30 - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	424 (192.3)

**DESIGNER
ULTRA PREMIUM SELECT
BUILT-IN ELECTRIC
27" & 30" WIDE
SINGLE/DOUBLE OVENS**

- EXCLUSIVE VARI-SPEED DUAL FLOW™ CONVECTION SYSTEM WITH 8 1/2" DIAMETER FAN BLADE - LARGEST IN THE INDUSTRY
- EXCLUSIVE RAPID READY™ PREHEAT SYSTEM PROVIDES SUPER FAST PREHEATING
- CONCEALED 10-PASS DUAL BAKE ELEMENT PROVIDES FINER TEMPERATURE CONTROL AND MAKES CLEANUP EASY
- 10-PASS BROILER WITH HEAT REFLECTOR
- HALOGEN OVEN LIGHTING
- THREE HEAVY DUTY RACKS / SIX PORCELAIN COATED RACK POSITIONS
- COMMERCIAL TYPE STYLING
- DIGITAL CLOCK/OVEN FUNCTIONS
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
- SELF-CLEAN OVENS
- OVEN FUNCTIONS (CONVECTION SYSTEM IN UPPER OVEN OF DOUBLE OVEN)
 - TWO-ELEMENT BAKE
 - TRUECONVEC™ CONVECTION COOK (ELEMENT AROUND FAN)
 - CONVECTION ROAST
 - CONVECTION BROIL
 - HI BROIL
 - MEDIUM BROIL
 - LOW BROIL
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- 27"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS- EXCLUSIVE
 - OVERALL 22 7/16" X 16 1/2"H. X 19 1/2"D. - 4.2 CUBIC FEET
 - AHAM STANDARD 22 7/16" X 16 1/2"H. X 16 1/2"D. - 3.6 CUBIC FEET
- 30"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS- EXCLUSIVE
 - OVERALL 25 7/16" X 16 1/2"H. X 19 1/2"D. - 4.8 CUBIC FEET
 - AHAM STANDARD 25 7/16" X 16 1/2"H. X 16 1/2"D. - 4.1 CUBIC FEET
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS
- FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS



DESO/DEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 4 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - ALL DESO - 30 AMP CONNECTION REQUIRED
 - ALL DEDO - 50 AMP CONNECTION REQUIRED

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), AND WHITE (WH)
- DOOR FRONTS AND CONTROL PANEL MATCH DESIGNATED FINISH; STAINLESS STEEL KNOBS, BUTTONS AND HANDLE(S); BLACK KNOB GRIPS FOR ALL FINISHES EXCEPT WHITE - WHITE FINISH HAS GRAY KNOB GRIPS.
- BRASS TRIM OPTIONS (BR) - SUPER DURABLE, LONG LASTING BRASS FINISH - KNOBS AND HANDLE(S)

ELECTRIC 27" AND 30" W. THERMAL - CONVECTION OVENS

DESO5 27 - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	273 (123.8)
DEDO5 27 - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	409 (185.5)
DESO5 30 - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	293 (132.9)
DEDO5 30 - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	449 (203.7)

- EXCLUSIVE TIMEPIECE CLOCK/TIMER
- EXCLUSIVE VARI-SPEED DUAL FLOW+™ CONVECTION SYSTEM WITH 8 1/2" DIAMETER FAN BLADE - LARGEST IN THE INDUSTRY
- EXCLUSIVE RAPID READY+™ PREHEAT SYSTEM PROVIDES SUPER FAST PREHEATING
- CONCEALED 10-PASS DUAL BAKE ELEMENT PROVIDES FINER TEMPERATURE CONTROL AND MAKES CLEANUP EASY
- GOURMET CLOTH GLASS ENCLOSED INFRARED BROILER
- THREE STRATEGICALLY LOCATED HALOGEN OVEN LIGHTS
- THREE HEAVY DUTY RACKS / SIX PORCELAIN COATED RACK POSITIONS INCLUDING ONE TRUCLIDETM FULL EXTENSION RACK (ONE IN EACH OVEN OF A DOUBLE OVEN)
- COMMERCIAL TYPE STYLING
- DIGITAL CLOCK/OVEN FUNCTIONS
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - DELAY COOKING FEATURE
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
- MEAT PROBE (UPPER OVEN IN DOUBLE OVENS)
- TIMER SOUNDS AND OVEN SHUTS OFF WHEN DESIRED TEMPERATURE IS REACHED
- SELF-CLEAN OVENS
- OVEN FUNCTIONS (CONVECTION SYSTEM IN BOTH UPPER AND LOWER OVEN OF DOUBLE OVENS)
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - TRUCONVECT™ CONVECTION COOK (ELEMENT AROUND FAN)
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- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS
- FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS

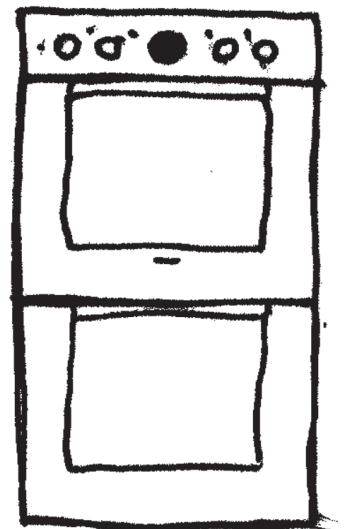
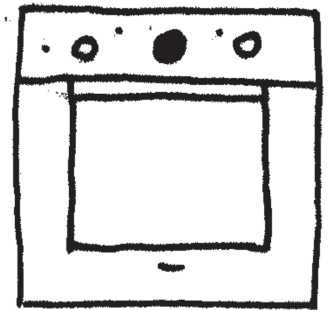
DESO/DEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 4 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - ALL DESO - 30 AMP CONNECTION REQUIRED
 - ALL DEDO - 50 AMP CONNECTION REQUIRED

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG)
- DOOR PANEL AND CONTROL PANEL MATCH DESIGNATED FINISH; STAINLESS STEEL KNOBS, BUTTONS AND HANDLE(S); BLACK KNOB GRIPS FOR ALL FINISHES EXCEPT WHITE - WHITE FINISH HAS GRAY KNOB GRIPS.
- BRASS TRIM OPTIONS (BR) - SUPER DURABLE, LONG LASTING BRASS FINISH - KNOBS AND HANDLES

DESIGNER ULTRA PREMIUM PREMIERE BUILT-IN ELECTRIC 27" & 30" WIDE SINGLE/DOUBLE OVENS

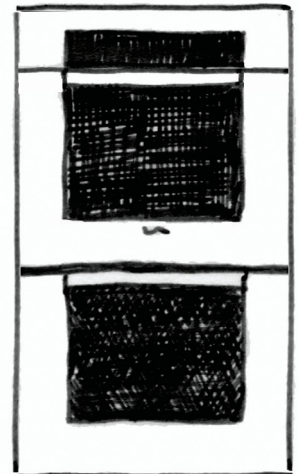
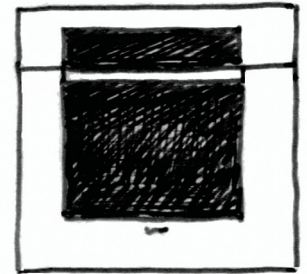


ELECTRIC 27" AND 30" W. THERMAL - CONVECTION OVENS

DESO 127T - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	258 (117.0)
DEDO 127T - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	384 (174.2)
DESO 130T - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	278 (126.1)
DEDO 130T - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	424 (192.3)

**DESIGNER
ULTRA PREMIUM
TOUCH CONTROL SELECT
BUILT-IN ELECTRIC
27" & 30" WIDE
SINGLE/DOUBLE OVENS**

- EXCLUSIVE CUSTOM DESIGNED ELECTRONIC TOUCH CONTROLS WHICH DISAPPEAR WHEN NOT IN USE
- EXCLUSIVE VARI-SPEED DUAL FLOW™ CONVECTION SYSTEM WITH 8 1/2" DIAMETER FAN BLADE - LARGEST IN THE INDUSTRY
- EXCLUSIVE RAPID READY™ PREHEAT SYSTEM PROVIDES SUPER FAST PREHEATING
- CONCEALED 10-PASS DUAL BAKE ELEMENT PROVIDES FINER TEMPERATURE CONTROL AND MAKES CLEANUP EASY
- 10 PASS BROILER WITH HEAT REFLECTOR
- HALOGEN OVEN LIGHTING
- THREE HEAVY-DUTY RACKS/SIX PORCELAIN COATED RACK POSITIONS
- COMMERCIAL TYPE STYLING
- DIGITAL CLOCK/OVEN FUNCTIONS
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - DELAY COOKING FEATURE
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
- SELF-CLEAN OVENS
- OVEN FUNCTIONS (CONVECTION SYSTEM IN UPPER OVEN OF DOUBLE OVEN)
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - TRU CONVECT™ CONVECTION COOK (ELEMENT AROUND FAN)
 - CONVECTION ROAST
 - CONVECTION BROIL
 - HI BROIL
 - MEDIUM BROIL
 - LOW BROIL
 - CONVECTION DEHYDRATE
 - CONVECTION DEFFROST
- SABBATH MODE
- 27"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS - EXCLUSIVE
 - OVERALL 22 7/16"W. X 16 1/8"H. X 19 1/2"D. - 4.2 CUBIC FEET
 - AHAM STANDARD 22 7/16"W. X 16 1/8"H. X 16 1/2"/16"D. - 3.6 CUBIC FEET
- 30"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS - EXCLUSIVE
 - OVERALL 25 7/16"W. X 16 1/8"H. X 19 1/2"D. - 4.8 CUBIC FEET
 - AHAM STANDARD 25 7/16"W. X 16 1/8"H. X 16 1/2"/16"D. - 4.1 CUBIC FEET
- TEN YEAR LIMITED WARRANTY - PORCELAIN OVENS
- FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS



DESO/DEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 4 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - ALL DESO - 30 AMP CONNECTION REQUIRED
 - ALL DEDO - 50 AMP CONNECTION REQUIRED

FINISH DETAILS

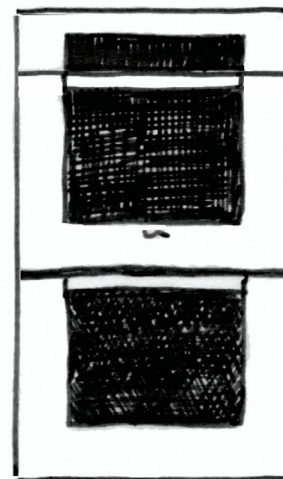
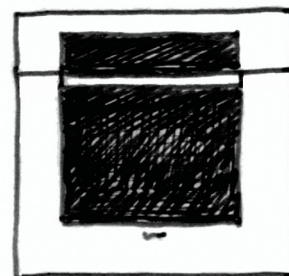
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG)
- DOOR PANEL AND CONTROL PANEL MATCH DESIGNATED FINISH; STAINLESS STEEL HANDLE(S)
- BRASS TRIM OPTIONS (BR) - SUPER DURABLE, LONG LASTING BRASS FINISH - HANDLE(S)

ELECTRIC 27" AND 30" W. THERMAL - CONVECTION OVENS

DESO 1 27T - 27"W. SINGLE	APPROX SHIPPING WT. LB(KG)	273 (123.8)
DEDO 1 27T - 27"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	409 (185.5)
DESO 1 30T - 30"W. SINGLE	APPROX SHIPPING WT. LB(KG)	293 (132.9)
DEDO 1 30T - 30"W. DOUBLE	APPROX SHIPPING WT. LB(KG)	449 (203.7)

**DESIGNER
ULTRA PREMIUM
TOUCH CONTROL PREMIERE
BUILT-IN ELECTRIC
27" & 30" WIDE
SINGLE/DOUBLE OVENS**

- EXCLUSIVE CUSTOM DESIGNED ELECTRONIC TOUCH CONTROLS WHICH DISAPPEAR WHEN NOT IN USE
- EXCLUSIVE VARI-SPEED DUAL FLOW™ CONVECTION SYSTEM WITH 8 1/2" DIAMETER FAN BLADE - LARGEST IN THE INDUSTRY
- EXCLUSIVE RAPID READY™ PREHEAT SYSTEM PROVIDES SUPER FAST PREHEATING
- CONCEALED 10-PASS DUAL BAKE ELEMENT PROVIDES FINER TEMPERATURE CONTROL AND MAKES CLEANUP EASY
- GOURMET GLOTH™ GLASS ENCLOSED INFRARED BROILER
- THREE STRATEGICALLY LOCATED HALOGEN OVEN LIGHTS
- THREE HEAVY DUTY RACKS / SIX PORCELAIN COATED RACK POSITIONS INCLUDING ONE TRUGLID™ FULL EXTENSION RACK (ONE IN EACH OVEN OF A DOUBLE OVEN)
- COMMERCIAL TYPE STYLING
- DIGITAL CLOCK/OVEN FUNCTIONS
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - DELAY COOKING FEATURE
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
- MEAT PROBE (UPPER OVEN IN DOUBLE OVENS)
 - TIMER SOUNDS AND OVEN SHUTS OFF WHEN DESIRED TEMPERATURE IS REACHED
- SELF-CLEAN OVENS
- OVEN FUNCTIONS (CONVECTION SYSTEM IN BOTH UPPER AND LOWER OVEN OF DOUBLE OVENS)
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - TRUCONVECT™ CONVECTION COOK (ELEMENT AROUND FAN)
 - CONVECTION ROAST
 - CONVECTION BROIL
 - HI BROIL
 - MEDIUM BROIL
 - LOW BROIL
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- 27"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS- EXCLUSIVE
 - OVERALL 22 7/16" X 16 1/2"H. X 19 1/2"D. - 4.2 CUBIC FEET
 - AHAM STANDARD 22 7/16" X 16 1/2"H. X 16 1/2"D. - 3.6 CUBIC FEET
- 30"W. OVENS: LARGEST SELF CLEAN, CONVECTION OVENS- EXCLUSIVE
 - OVERALL 25 7/16" X 16 1/2"H. X 19 1/2"D. - 4.8 CUBIC FEET
 - AHAM STANDARD 25 7/16" X 16 1/2"H. X 16 1/2"D. - 4.1 CUBIC FEET
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS
- FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS



DESO/DEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 4 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - ALL DESO - 30 AMP CONNECTION REQUIRED
 - ALL DEDO - 50 AMP CONNECTION REQUIRED

FINISH DETAILS

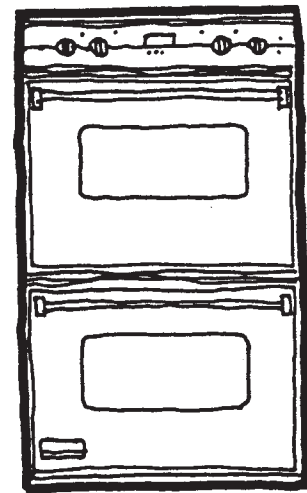
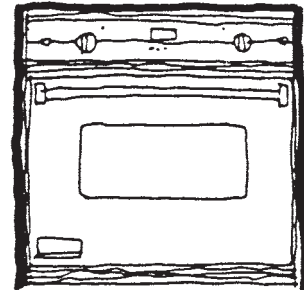
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG)
- DOOR PANEL AND CONTROL PANEL MATCH DESIGNATED FINISH; STAINLESS STEEL HANDLE(S)
- BRASS TRIM OPTIONS (BR) - SUPER DURABLE, LONG LASTING BRASS FINISH - HANDLE(S)

BUILT-IN ELECTRIC 36"W. SINGLE AND DOUBLE OVENS

VEDO 100 - 36"W. SINGLE APPROX SHIPPING WT. LB(KG) 330 (148.5)
VEDO 200 - 36"W. DOUBLE APPROX SHIPPING WT. LB(KG) 575 (258.7)

- COMMERCIAL-TYPE STYLING
- ELECTRONIC CLOCK/TIMER
 - 100 MINUTE TIMER
 - SET COOKING TIME FOR UP TO 12 HOURS
 - DELAY COOKING FEATURE
 - TONE AND DIGITAL DISPLAY INDICATE PRE-SET COOKING TIME IS FINISHED
 - ALSO FUNCTIONS AS AN ALARM
- SELF-CLEAN OVENS
- THERMAL-CONVECTION OVENS
 - TWO-ELEMENT BAKE
 - CONVECTION BAKE
 - MAXI-BROIL (EIGHT-PASS ELEMENT)
 - MINI-BROIL (FOUR-PASS ELEMENT)
 - CONVECTION BROIL (EIGHT-PASS ELEMENT)
 - TRU-CONVECT™ CONVECTION COOKING (ELEMENT AROUND FAN)
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- 36"W. OVENS: LARGE SELF CLEAN, CONVECTION OVENS
 - OVERALL 29"W. X 16 1/8" H. X 18 3/4" D. - 5.1 CUBIC FEET
 - AHAM 29"W. X 16 1/8" H. X 15 7/8" D. - 4.2 CUBIC FEET
- THREE HEAVY-DUTY RACKS/SIX POSITIONS/TWO LIGHTS
- TEN-YEAR LIMITED WARRANTY - PORCELAIN OVENS; FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENTS

PROFESSIONAL 36" WIDE BUILT-IN ELECTRIC SINGLE/DOUBLE OVENS



VEDO/VEDO SERIES OVENS

- 5 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 4 WIRE WITH GROUND
- 240-208/120 V/60 HZ
- MAXIMUM AMPS 240 VOLTS/208 VOLTS
 - VESO 100 - 27.4/27.9
 - VEDO 200 - 54.8/47.8

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), AND WHITE (WH), DESIGNER FINISHES: ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECQUPLANT (EP)
- FINISH DESIGNATES DOOR FRONTS. BLACK UNITS HAVE A BLACK CONTROL PANEL AND BLACK KNOBS/SWITCHES. WHITE UNITS HAVE A WHITE CONTROL PANEL AND WHITE KNOBS/SWITCHES. STAINLESS STEEL AND ALL DESIGNER FINISHES HAVE A STAINLESS STEEL CONTROL PANEL AND BLACK KNOBS/SWITCHES. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM, AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, WINDOW TRIM, DOOR HANDLES/BRACKETS AND KNOB BEZELS. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

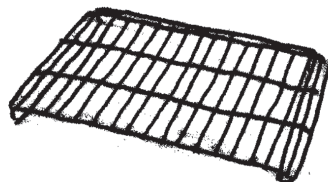
BUILT-IN ELECTRIC OVEN ACCESSORIES

TRUGLIDE™ FULL EXTENSION OVEN RACKS

TESO27 FOR 27"W. PRO AND DESIGNER BUILT IN ELECTRIC OVENS APPROX SHIPPING WT. LB(KG) 19 (5.9)

TESO30 FOR 30"W. PRO AND DESIGNER BUILT IN ELECTRIC OVENS APPROX SHIPPING WT. LB(KG) 15 (6.8)

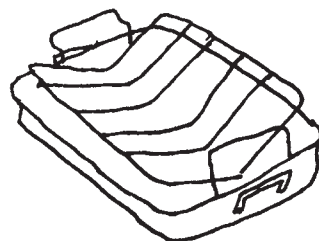
- RACK FITS SECURELY ON RACK SUPPORTS AND FULLY EXTENDS MAKING IT EASIER TO LOAD AND UNLOAD FOOD ITEMS
- CAN BE USED IN ANY OF THE SIX OVEN RACK POSITIONS
- HEAVY-DUTY CHROME PLATED RACKS MATCH THE REGULAR RACKS SHIPPED WITH THE OVEN
- WILL FIT IN SELECT OR PREMIER MODEL OVENS



V-RACK AND DRIP PAN

GV2 APPROX. SHIPPING WEIGHT LB(KG) 4 (1.8)

- NO STICK V-RACK CAN BE USED FOR COOKING ROASTS, HAMS, RIBS, ETC.
- DRIP PAN CATCHES DRIPPINGS FROM ITEMS COOKED IN V-RACK TO GENERATE FLAVOR AND PREVENT FLARE-UPS



VIKING HEARTH STONE

OHS18 APPROX. SHIPPING WEIGHT LB(KG) 19 (5.9)

- HARD-FIRED CERAMIC BAKING STONE
- ABSORBS HEAT AND SENDS IT BACK INTO FOOD DURING COOKING
- CAN BE USED IN ALL VIKING OVENS (EXCEPT LEFT OVEN IN 48"W. RANGE)
- 17 5/8"W. X 19"D.



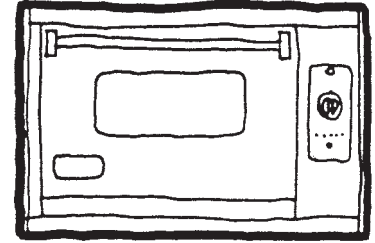
BUILT-IN GAS 36"W. SINGLE OVEN/ACCESSORIES

V490100

APPROX SHIPPING WT. LB(KG) 257 (115.7)

- COMMERCIAL STYLING AND CONSTRUCTION
- DIMENSIONED TO FIT USA 36"W. OR EUROPEAN 90 CM CABINETS
- ELECTRONIC CLOCK/TIMER
- EXCLUSIVE COMBINATION OF DUAL BAKE BURNERS AND INFRARED BROIL BURNER, ALL WITH AUTOMATIC IGNITION
- SIX FUNCTIONS:
 - NATURAL AIRFLOW BAKE
 - CONVECTION BAKE
 - INFRARED BROIL
 - CONVECTION INFRARED BROIL
 - CONVECTION DEHYDRATE
 - CONVECTION DEFROST
- LARGEST BUILT-IN GAS CONVECTION OVEN CAVITY AVAILABLE
 - OVERALL 24 1/8"W. X 1 3/4"H. X 18 3/4"D. - 3.6 CUBIC FEET
 - AHAM STANDARD 24 1/8"W. X 1 3/4"H. X 17 1/8"D. - 3.3 CUBIC FEET
 - THREE HEAVY-DUTY RACKS/FOUR POSITIONS; TWO LIGHTS
- TEN YEAR LIMITED WARRANTY - PORCELAIN OVEN; FIVE YEAR LIMITED WARRANTY - TUBE BURNERS

PROFESSIONAL BUILT-IN GAS 36" WIDE SINGLE OVEN AND ACCESSORIES



V490100 SERIES OVENS

- SHIPPED STANDARD FOR NATURAL GAS; FIELD CONVERT TO LP/PROPANE WITH STANDARD REGULATOR
- 4 FOOT CORD INCLUDED WITH OVEN
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 120 V/60 HZ
- MAXIMUM AMPS - 8.0

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP).
- FINISH DESIGNATES DOOR FRONT, LOWER PANEL, AND CONTROL PANEL FRAME. ALL FINISHES EXCEPT WHITE HAVE BLACK KNOB, SWITCHES, AND CONTROL PANEL. WHITE UNITS HAVE WHITE KNOB, SWITCHES, AND CONTROL PANEL. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM, AND A STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, OVEN WINDOW TRIM, DOOR HANDLE/BRACKETS, DUAL BURNER THERMAL-CONVECTION PLATE, AND CONTROL PANEL TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

DOUBLE INSTALLATION CENTER TRIM

DUT-V490

APPROX SHIPPING WT. LB(KG)

2 (0.9)

- STAINLESS STEEL (SS) ONLY; COORDINATES WITH ALL FINISHES
- COVERS FINISH OF CABINET WHEN INSTALLED AS DOUBLE (TWO SINGLE CUTOUTS)
- PROVIDES CONTINUOUS LOOK AND DOUBLE OVEN APPEARANCE
- EASILY ATTACHED AFTER OVENS ARE INSTALLED

DOUBLE INSTALLATION GAS CONNECTION KIT

IKD-V490

APPROX SHIPPING WT. LB(KG)

2 (0.9)

- PROVIDES ALL NECESSARY COMPONENTS TO EASILY MAKE DOUBLE INSTALLATION GAS CONNECTION (TWO SINGLE CUTOUTS)
- INCLUDES FLEXIBLE GAS TUBING WITH TWO FITTINGS, PIPE NIPPLE, AND INSTRUCTIONS

COMBI STEAM/CONVECTION OVEN AND ACCESSORIES

COMBI STEAM/CONVECTION OVEN

VC90244 (PROFESSIONAL OVEN)

VSTK274 (27"W. PROFESSIONAL BUILT-IN TRIM KIT)

VSTK304 (30"W. PROFESSIONAL BUILT-IN TRIM KIT)

VSTK364 (36"W. PROFESSIONAL BUILT-IN TRIM KIT)

DC90244 (DESIGNER OVEN)

DSTK274 (27"W. DESIGNER BUILT-IN TRIM KIT)

DSTK304 (30"W. DESIGNER BUILT-IN TRIM KIT)

APPROX SHIPPING WT. LB(KG)

72 (35)

APPROX SHIPPING WT. LB(KG)

6.4 (2.9)

APPROX SHIPPING WT. LB(KG)

7.5 (3.4)

APPROX SHIPPING WT. LB(KG)

9.3 (4.2)

APPROX SHIPPING WT. LB(KG)

72 (35)

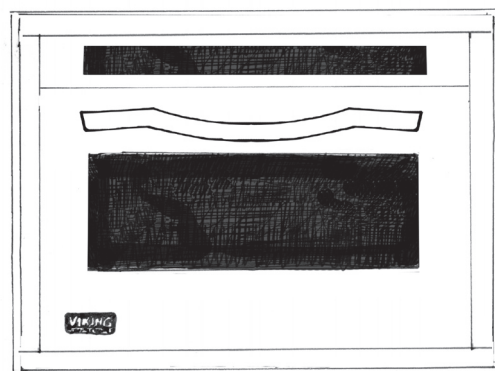
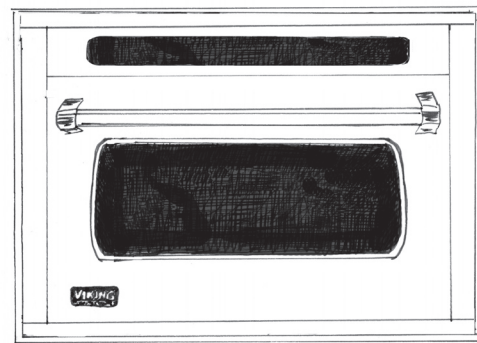
APPROX SHIPPING WT. LB(KG)

9.7 (4.4)

APPROX SHIPPING WT. LB(KG)

10.5 (4.8)

- ELECTRONIC STEAM SYSTEM PROVIDES EFFICIENT USE OF WATER AND ENERGY FOR STEAM PRODUCTION
- EXTERNAL BOILER ENSURES NO ACCUMULATION OF LIMESCALE WITHIN THE OVEN
- CLIMATE SENSOR MAINTAINS THE IDEAL CLIMATE FOR GENTLE COOKING
- AUTOMATIC DESCALING/CLEANING DISPLAY
 - MUST USE DESCALING CLEANSER PROVIDED WITH OVEN
- 5 1/4 CUP (1.25 LITER) WATER TANK
 - HOLDS FRESH WATER FOR STEAMING UP TO 2 HOURS AT 212°F (100°C)
- SIX COOKING FUNCTIONS WITH RECOMMENDED TEMPERATURES
 - STEAMING GENTLY COOKS FOODS WHILE RETAINING NATURAL VITAMINS AND MINERALS
 - REHEAT OR DEFOST FOODS USING STEAM WITH THE REHEAT PLUS™ FUNCTION
 - PROBAKE COOKING PROVIDES TWO COOKING PHASES OF STEAM AND HEAT TO SEAL IN THE MOISTURE WHILE BROWNING THE OUTSIDE OF FOODS
 - TRU-CONVECT™ COOKING WITH FAN-FORCED AIR - PERFECT FOR MULTIPLE RACK BAKING
 - STEAM HEAT™ AND TRUSTEAM™ COOKING (USED FOR ROASTING AND BAKING) - WITH FAN-FORCED AIR TO BROWN THE OUTSIDE OF FOOD WHILE ENSURING THE INTERIOR IS COOKED
- ELECTRONIC CLOCK/TEMPERATURE AND SPECIAL SETTINGS DISPLAY
 - 10 HOUR INDEPENDENT TIMER
 - DELAY COOKING FEATURE
 - TONE AND ELECTRONIC DISPLAY INDICATE COOKING TIME IS COMPLETE
 - TEXT DISPLAY, PROVIDED IN SEVEN LANGUAGES, EASILY GUIDES YOU THROUGH THE FUNCTIONS AND SETTINGS
- FOR SAFETY, THE CONTROL PANEL CAN BE LOCKED TO PREVENT UNWANTED OPERATION
- TWO WIRE RACKS/SIX RACK POSITIONS
- STANDARD ACCESSORIES INCLUDE 2 WIRE RACKS, MULTI-PURPOSE COOKING TRAY, STEAMER TRAY, MEAT PROBE, WATER TANK, DESCALER AND 3 REPLACEMENT WATER FILTERS
- EASY TO CLEAN STAINLESS STEEL INTERIOR OVEN CAVITY
- 13 1/4"W. X 10 1/4"H. X 14"D. - 1.1 CU. FT. (31 L)
- MUST INSTALL AS BUILT-IN USING A TRIM KIT (LISTED BELOW - SOLD SEPARATELY)



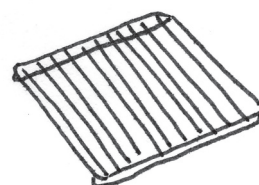
RACK

VSSR (FOR PRO & DS COMBI STEAM/CONVECTION OVENS)

APPROX SHIPPING WT. LB(KG)

1.3 (0.6)

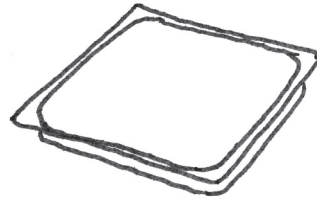
- STAINLESS STEEL
- PLACE CAKE AND BAKING PANS ON FOR STEAMING AND BAKING
- CAN BE USED IN ANY OF THE SIX OVEN RACK POSITIONS
- FRONT ROUNDED RACKS GIVE THE DISTINCTION OF A TRULY UNIQUE VIKING COMBI/CONVECTION STEAM OVEN



MULTI-PURPOSE COOKING TRAY

V099M APPROX SHIPPING WT. LB(KG) 2 (0.9)

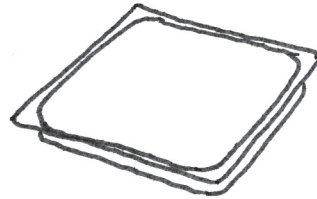
- STAINLESS STEEL
- CATCHES DRIPPINGS WHEN USED WITH RACK OR STEAMER TRAY
- COOKS A VARIETY OF FOODS AND MEATS
- 1 3/4 QUART (1.7 LITER) CAPACITY
- 1 2 1/2" (31.8 CM) X 3/4" (1.9 CM) X 1 3/4" (34.9 CM)
- DISHWASHER SAFE



STEAMER TRAY

V097T APPROX SHIPPING WT. LB(KG) 2.2 (1.0)

- STAINLESS STEEL
- STEAMS FRESH OR FROZEN VEGETABLES AND MEATS
- 3/4 QUART (0.9 LITER) CAPACITY
- 1 2 1/2" (31.8 CM) X 1 1/2" (38 CM) X 1 3/4" (34.9 CM)
- DISHWASHER SAFE



COMBI STEAM DESCALING CLEANSER

V09D610 (10 PER CASE) APPROX SHIPPING WT. LB(KG) 2.2 (1.0)

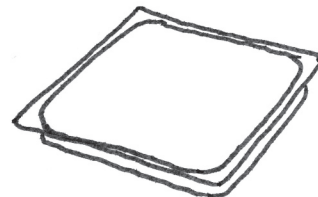
- ONLY SPECIAL DESCALER DEVELOPED FOR APPLIANCE
- PROVIDES GENTLE AND PROFESSIONAL DESCALING
- AMOUNT OF USE DEPENDS ON WATER HARDNESS AND FREQUENT USE OF APPLIANCE
- 16.9 OZ. (500 ML) - ENTIRE BOTTLE USED FOR DESCALING



DEEP MULTI-PURPOSE COOKING TRAY

V09DM APPROX SHIPPING WT. LB(KG) 1.9 (0.8)

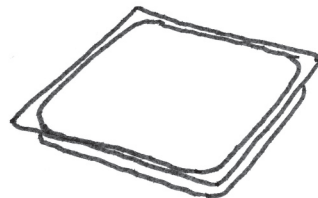
- STAINLESS STEEL
- CATCHES DRIPPINGS WHEN USED WITH RACK OR STEAMER TRAY
- USED TO COOK A VARIETY OF FOODS AND MEATS
- 3/4 QUART (0.9 LITER) CAPACITY
- 1 2 1/2" (31.8 CM) X 1 1/2" (38 CM) X 1 3/4" (34.9 CM)
- DISHWASHER SAFE



DEEP MULTI-PURPOSE COOKING TRAY WITH POURING SLOT

V09SP APPROX SHIPPING WT. LB(KG) 2.2 (1.0)

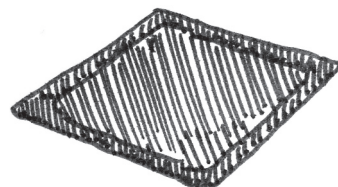
- DEEP MULTI-PURPOSE COOKING TRAY WITH POURING SLOT
- STAINLESS STEEL
- CATCHES DRIPPINGS WHEN USED WITH RACK OR STEAMER TRAY
- FOR POURING EXTRACTED JUICES AND DRIPPINGS FROM FRUITS AND BERRIES
- 3/4 QUART (0.9 LITER) CAPACITY
- 1 2 1/2" (31.8 CM) X 1 1/2" (38 CM) X 1 3/4" (34.9 CM)
- DISHWASHER SAFE



PORCELAIN MULTI-PURPOSE COOKING TRAY

V09PM APPROX SHIPPING WT. LB(KG) 2.6 (1.2)

- PORCELAIN MULTI-PURPOSE COOKING TRAY
- CATCHES DRIPPINGS WHEN USED WITH RACK OR STEAMER TRAY
- COOKS A VARIETY OF FOODS AND MEATS
- 1 3/4 QUART (1.7 LITER) CAPACITY
- 1 2 1/2" (31.8 CM) X 3/4" (1.9 CM) X 1 3/4" (34.9 CM)
- HAND WASHING RECOMMENDED



PROFESSIONAL HIGH SPEED CONVECTION OVEN AND ACCESSORIES

HIGH SPEED CONVECTION OVEN AND TRIM KITS

VHSO 205	PROFESSIONAL MODEL	APPROX SHIPPING WT. LB(KG)	95 (43.1)
VHTK 275	(27"W. PROFESSIONAL BUILT-IN TRIM KIT)	APPROX SHIPPING WT. LB(KG)	14 (6.5)
VHTK 305	(30"W. PROFESSIONAL BUILT-IN TRIM KIT)	APPROX SHIPPING WT. LB(KG)	15 (6.9)
VHTK 365	(36"W. PROFESSIONAL BUILT-IN TRIM KIT)	APPROX SHIPPING WT. LB(KG)	16 (7.2)

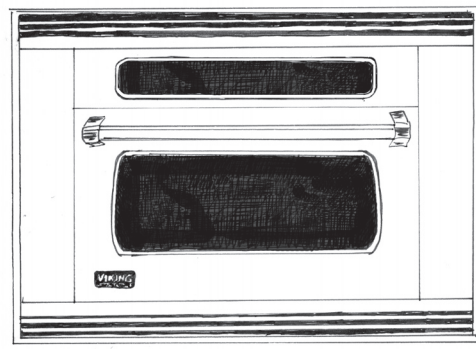
- COMMERCIAL TYPE-STYLING AND DESIGN
- COOKS UP TO 80% FASTER THAN CONVENTIONAL OVENS
- EASY-TO-USE INTERACTIVE DISPLAY
- MANUAL AND AUTOMATIC SPEED COOKING
- AUTOMATIC SETTINGS INCLUDE:
 - 100 SPECIFIC PREPROGRAMMED RECIPES WITH COOKBOOK
 - 84 BASIC COOK SETTINGS - ALLOWS ADAPTATION OF RECIPES NOT IN COOKBOOK
 - 17 MICROWAVE OPTIONS INCLUDING POPCORN, REHEAT, DEFFROST, AND COOK
- MANUAL SETTINGS INCLUDE:
 - SPEED/GRILL - MAX HEAT (450°F) + MAX AIRFLOW WITH AUTO PREHEAT
 - SPEED/ROAST - SET AT 325°F, ROASTING TIMES 33% TO 50% FASTER THAN CONVENTIONAL OVENS. NO PREHEAT NECESSARY.
 - SPEED/BAKE - FROM 100° TO 450°F THIS SETTING IS FOR MORE TRADITIONAL BAKING. REDUCES COOKING TIMES BY 25% TO 33%.
- HELP FEATURES INCLUDE:
 - CHILD LOCK
 - SOUND ELIMINATION
 - AUTO START - PROGRAM OVEN TO START AT SPECIFIC TIME
 - REFRESH CYCLE - SMOKE AND ODOR REMOVAL
 - TIMER
 - DEMO MODE
- INTERIOR OVEN CAVITY
 - 16 1/8" X 8 3/8" X 13 5/8"
 - 1.1 CUBIC FT
- MUST BE INSTALLED WITH BUILT-IN TRIM KIT
- FIVE-YEAR LIMITED WARRANTY - MAGNETRON TUBE

VHSO 205

- 3.5 FT. POWER CORD
- 240 V/60 HZ
- 3.2 KW
- 15.0 AMPS

FINISH DETAILS

- STAINLESS STEEL (SS) ONLY



PROFESSIONAL & DESIGNER

MICROWAVE OVENS AND TRIM KITS

MICROWAVE OVENS AND BUILT-IN TRIM KITS

VMOS200 - PROFESSIONAL MICROWAVE

VMTK271 - 27"W. PROFESSIONAL BUILT-IN TRIM KIT

VMTK301 - 30"W. PROFESSIONAL BUILT-IN TRIM KIT

VMTK361 - 36"W. PROFESSIONAL BUILT-IN TRIM KIT

DMOS200 - DESIGNER MICROWAVE

DMTK271 - 27"W. DESIGNER BUILT-IN TRIM KIT

DMTK301 - 30"W. DESIGNER BUILT-IN TRIM KIT

APPROX SHIPPING WT. LB(KG) 55 (24.7)

APPROX SHIPPING WT. LB(KG) 14 (6.5)

APPROX SHIPPING WT. LB(KG) 15 (6.9)

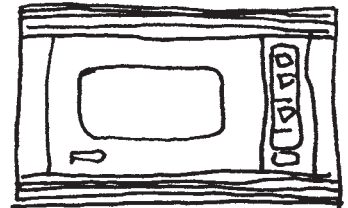
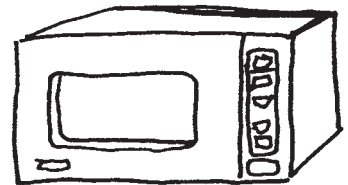
APPROX SHIPPING WT. LB(KG) 16 (6.9)

APPROX SHIPPING WT. LB(KG) 55 (24.7)

APPROX SHIPPING WT. LB(KG) 14 (6.5)

APPROX SHIPPING WT. LB(KG) 15 (6.9)

- COMMERCIAL TYPE-STYLING AND DESIGN
- 13 SENSOR SETTINGS
- BREAKFAST AND LUNCH OPTIONS FOR COOKING AND REHEATING FOODS
- 15 MINUTE DINNERS AND PRESET RECIPES EACH OFFER 5 RECIPES WITH EASY TO FOLLOW STEPS
- ADD-A-MINUTE ALLOWS YOU TO ADD A MINUTE TO COOKING TIME BY SIMPLY TOUCHING A BUTTON
- WARM/HOLD FEATURE ALLOWS YOU TO KEEP FOOD WARM FOR UP TO 30 MINUTES
- CHILD LOCK SAFETY FEATURE LOCKS THE CONTROL PANEL TO PREVENT UNWANTED OPERATION
- 2.0 CUBIC FT.
- 16" DIAMETER TURNTABLE
- INTERIOR OVEN CAVITY
 - 17 3/8"W. X 10"H. X 18 5/8"D.
- PLACE ON COUNTERTOP, IN 30"W. OR 36"W. MULTI-USE-CHAMBER, OR INSTALL AS A BUILT-IN USING A TRIM KIT - LISTED ABOVE; SOLD SEPARATELY
- FIVE-YEAR LIMITED WARRANTY - MAGNETRON TUBE



PROFESSIONAL

VMOS200/DMOS200

- 3.5 FT POWER CORD
- 120 V/60 HZ
- 1.65 KW
- 13.8 AMPS

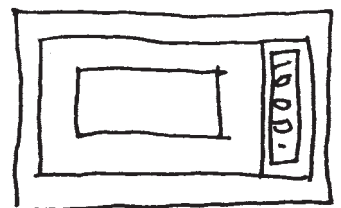
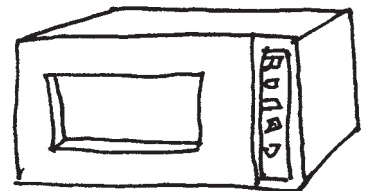
FINISH DETAILS

PROFESSIONAL MODELS

STAINLESS STEEL (SS), BLACK (BK), AND WHITE (WH), DESIGNER FINISHES: ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECPLANT (EP)

DESIGNER MODELS

STAINLESS STEEL (SS)



DESIGNER

PROFESSIONAL & DESIGNER

CONVECTION MICROWAVE OVENS & TRIM KITS

CONVECTION MICROWAVE OVENS AND BUILT-IN TRIM KITS

VMC205 - PROFESSIONAL MICROWAVE

APPROX SHIPPING WT. LB(KG) 68 (30.6)

VMTK276 - 27"W. PROFESSIONAL BUILT-IN TRIM KIT

APPROX SHIPPING WT. LB(KG) 14 (6.5)

VMTK306 - 30"W. PROFESSIONAL BUILT-IN TRIM KIT

APPROX SHIPPING WT. LB(KG) 15 (6.9)

VMTK366 - 36"W. PROFESSIONAL BUILT-IN TRIM KIT

APPROX SHIPPING WT. LB(KG) 16 (7.2)

DMC205 - DESIGNER MICROWAVE

APPROX SHIPPING WT. LB(KG) 68 (30.6)

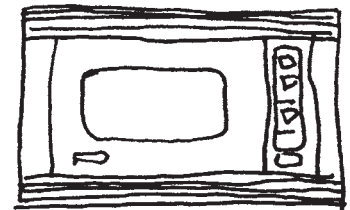
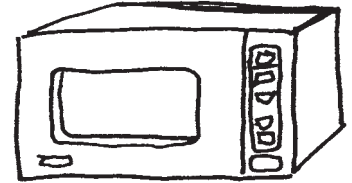
DMTK276 - 27"W. DESIGNER BUILT-IN TRIM KIT

APPROX SHIPPING WT. LB(KG) 14 (6.5)

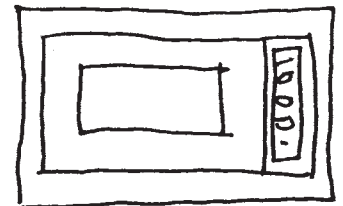
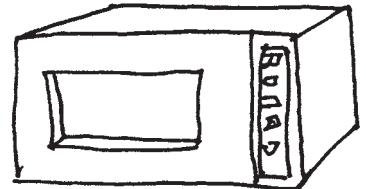
DMTK306 - 30"W. DESIGNER BUILT-IN TRIM KIT

APPROX SHIPPING WT. LB(KG) 15 (6.9)

- COMMERCIAL TYPE-STYLING AND DESIGN
- INSTANT SENSOR SETTINGS FOR COOKING, REHEATING FOODS AND POPPING POPCORN
- FOUR CONVECTION SETTINGS: CONVECBROIL, CONVECROAST, CONVECBAKE AND MANUAL CONVECTION
- CONVECTION SETTINGS USE A HIGH SPEED FAN THAT CIRCULATES AIR PAST THE HEAT SOURCE AND AROUND THE FOOD; ALLOWS MULTIPLE RACK BAKING
- LOW MIX BAKE AND HIGH MIX ROAST SETTINGS OFFER USE OF CONVECTION HEAT TO SEAL AND BROWN OUTSIDE OF FOODS WHILE USING MICROWAVE ENERGY TO ENSURE THE INTERIOR IS COOKED
- ADD-A-MINUTE ALLOWS YOU TO ADD A MINUTE TO COOKING TIME BY SIMPLY TOUCHING A BUTTON
- CHILD LOCK SAFETY FEATURE LOCKS THE CONTROL PANEL TO PREVENT UNWANTED OPERATION
- CONVECTION MICROWAVE COOKBOOK COMES STANDARD WITH UNIT
- 15 7/8" DIAMETER TURNABLE
- INTERIOR OVEN CAVITY
 - 16 1/8"W. X 9 5/8"H. X 16 1/8"D.
 - 1.5 CUBIC FT.
- PLACE ON COUNTERTOP OR INSTALL AS A BUILT-IN USING A TRIM KIT (LISTED ABOVE - SOLD SEPARATELY)
- FIVE-YEAR LIMITED WARRANTY - MAGNETRON TUBE



PROFESSIONAL



DESIGNER

VMC205/DMC205

- 3.5 FT POWER CORD
- 120 V/60 HZ
- 1.55 KW
- 13.0 AMPS

FINISH DETAILS

PROFESSIONAL MODELS

- STAINLESS STEEL (SS), BLACK (BK), AND WHITE (WH), DESIGNER FINISHES: ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)

DESIGNER MODELS

- STAINLESS STEEL (SS)

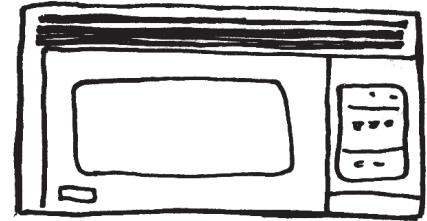
PROFESSIONAL & DESIGNER CONVECTION MICROWAVE HOODS

CONVECTION MICROWAVE HOODS

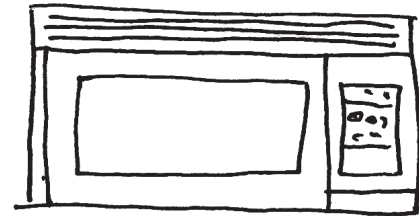
VMOR 205 - PROFESSIONAL MICROWAVE HOOD
DMOR 205 - DESIGNER MICROWAVE HOOD

APPROX SHIPPING WT. LB(KG) 85 (38.6)
APPROX SHIPPING WT. LB(KG) 85 (38.6)

- COMMERCIAL TYPE-STYLING AND DESIGN
- INSTANT SENSOR SETTINGS FOR COOKING, REHEATING FOODS AND POPPING POPCORN
- FOUR CONVECTION SETTINGS: CONVECBROIL, CONVECROAST, CONVECBAKE AND MANUAL CONVECTION
- CONVECTION SETTINGS USE A HIGH SPEED FAN THAT CIRCULATES AIR PAST THE HEAT SOURCE AND AROUND THE FOOD; ALLOWS MULTIPLE RACK BAKING
- LOW MIX BAKE AND HIGH MIX ROAST SETTINGS OFFER USE OF CONVECTION HEAT TO SEAL AND BROWN OUTSIDE OF FOODS WHILE USING MICROWAVE ENERGY TO ENSURE THE INTERIOR IS COOKED
- ADD-A-MINUTE ALLOWS YOU TO ADD A MINUTE TO COOKING TIME BY SIMPLY TOUCHING A BUTTON
- CHILD LOCK SAFETY FEATURE LOCKS THE CONTROL PANEL TO PREVENT UNWANTED OPERATION
- CONVECTION MICROWAVE COOKBOOK COMES STANDARD WITH UNIT
- BUILT-IN EXHAUST SYSTEM
 - 300 CFM BLOWER
 - MAY BE VENTED OUT THE TOP, BACK OR CONVERTED TO RE-CIRCULATE
- 13" DIAMETER TURNTABLE
- EXTERIOR DIMENSIONS
 - 29 15/16"W. X 16 0/16"H X 15 5/16"D.
- INTERIOR OVEN CAVITY
 - 1.1 CUBIC FT.
- FOR USE OVER 24" AND 30"W. VIKING NON-GRILL PRODUCTS
- FIVE-YEAR LIMITED WARRANTY - MAGNETRON TUBE



PROFESSIONAL



DESIGNER

VMOR 205/DMOR 205

- 3.5 FT POWER CORD
- 120 V/60 HZ
- 1.6 KW
- 13.2 AMPS

FINISH DETAILS

- STAINLESS STEEL (SS)

PROFESSIONAL AND DESIGNER BUILT-IN ELECTRIC 27", 30", AND 36" W. WARMING DRAWERS

VEWD 177 - 27"W. PROFESSIONAL	APPROX SHIPPING WT. LB(KG)	80 (36)
VEWD 109 - 30"W. PROFESSIONAL	APPROX SHIPPING WT. LB(KG)	90 (40.5)
VEWD 169 - 36"W. PROFESSIONAL	APPROX SHIPPING WT. LB(KG)	110 (49.5)
DEWD 171 - 27"W. DESIGNER	APPROX SHIPPING WT. LB(KG)	80 (36)
DEWD 101 - 30"W. DESIGNER	APPROX SHIPPING WT. LB(KG)	90 (40.5)
DFWD 171 - 27"W. FULL OVERLAY	APPROX SHIPPING WT. LB(KG)	80 (36)
DFWD 101 - 30"W. FULL OVERLAY	APPROX SHIPPING WT. LB(KG)	90 (40.5)

- PROFESSIONAL WARMING DRAWER
 - 27"W. MODEL: 17 1/16"W. X 6"H. X 22 3/4"D. - 1.4 CU. FT. - 425 WATT ELEMENT
 - 30"W. MODEL: 20 1/8"W. X 6"H. X 22 3/4"D. - 1.6 CU. FT. - 450 WATT ELEMENT
 - 36"W. MODEL: 25"W. X 6"H. X 22 3/4"D. - 2.0 CU. FT. - 550 WATT ELEMENT
 - COMMERCIAL-TYPE SIZE, CONSTRUCTION, DESIGN, AND STYLING
 - MOISTURE SELECTOR CONTROL
 - TEMPERATURE SETTINGS FROM 900F TO 2500F
- DESIGNER WARMING DRAWER
 - 27"W. MODEL: 17 1/16"W. X 6"H. X 22 3/4"D. - 1.4 CU. FT. - 425 WATT ELEMENT
 - 30"W. MODEL: 20 1/8"W. X 6"H. X 22 3/4"D. - 1.6 CU. FT. - 475 WATT ELEMENT
 - MOISTURE SELECTOR CONTROL
 - TEMPERATURE SETTINGS FROM 900F TO 2500F
- FULL OVERLAY WARMING DRAWER
 - 27"W. MODEL: 17 1/16"W. X 6"H. X 22 3/4"D. - 1.4 CU. FT. - 425 WATT ELEMENT
 - 30"W. MODEL: 20 1/8"W. X 6"H. X 22 3/4"D. - 1.6 CU. FT. - 450 WATT ELEMENT
 - TEMPERATURE SETTINGS FROM 900F TO 2500F
 - INSTALL WITH LOCALLY SUPPLIED CUSTOM DOOR FRONT
 - EXCLUSIVE TWO HALF-SIZED LOW RACKS AND MOISTURE CUP STANDARD
 - STAINLESS STEEL LOW RACKS WITH SLOTS FOR HEAT DISTRIBUTION
 - PARTIALLY FILL MOISTURE CUP WITH WATER TO INCREASE MOISTURE IN PAN
 - ENTIRE DRAWER REMOVES FOR EASY CLEANING
 - STAINLESS STEEL ROLLER BEARING GLIDES
 - FIVE-YEAR LIMITED WARRANTY - HEATING ELEMENT



PROFESSIONAL



DESIGNER



FULL OVERLAY

VEWD SERIES WARMING DRAWERS

- HARD WIRE DIRECT WITH 2 WIRE WITH GROUND
- 120 V/50-60 HZ
- VEWD 177 MAXIMUM AMPS - 3.6
- VEWD 109 MAXIMUM AMPS - 3.8
- VEWD 169 MAXIMUM AMPS - 4.6

FINISH DETAILS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECQUPLANT (EP)
- FINISH DESIGNATES DRAWER AND CONTROL PANEL FRONTS. ALL FINISHES EXCEPT WHITE HAVE A BLACK KNOB. WHITE UNITS HAVE A WHITE KNOB. ALL FINISHES HAVE SILVER FINISHED VERTICAL/HORIZONTAL TRIM, AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - FOR ANY FINISH; INCLUDES NAME-PLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

DEWD/DFWD SERIES WARMING DRAWERS

- HARD WIRE DIRECT WITH 2 WIRE WITH GROUND
- 120 V/50-60 HZ
- DEWD/DFWD 171 MAX AMPS - 3.6
- DEWD/DFWD 101 MAX AMPS - 4.0

FINISH DETAILS FOR DEWD ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- DOOR PANEL MATCHES DESIGNATED FINISH; STAINLESS STEEL KNOB AND HANDLE; BLACK KNOB GRIPS FOR ALL FINISHES EXCEPT WHITE - WHITE FINISH HAS GRAY KNOB GRIPS.
- BRASS TRIM OPTION - BRASS FINISH - KNOBS AND HANDLE

WARMING DRAWER ACCESSORIES

HANDLE KITS

PHK 2 3-SS FOR DFWD 1 70 & DFWD 1 00 - PROFESSIONAL STAINLESS STEEL HANDLE KIT

PHK 2 3-BR FOR DFWD 1 70 & DFWD 1 00 - PROFESSIONAL BRASS HANDLE KIT

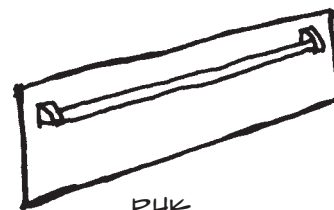
DHK 1 8-SS FOR DFWD 1 70 - DESIGNER STAINLESS STEEL HANDLE KIT

DHK 1 8-BR FOR DFWD 1 70 - DESIGNER BRASS HANDLE KIT

DHK 2 0-SS FOR DFWD 1 00 - DESIGNER STAINLESS STEEL HANDLE KIT

DHK 2 0-BR FOR DFWD 1 00 - DESIGNER BRASS HANDLE KIT

- FOR USE WITH DFWD WARMING DRAWERS
- FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
- INCLUDES HANDLES AND INSTALLATION HARDWARE
- ALLOWS DFWD WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL & DESIGNER PRODUCTS



PHK



DHK

APPROXIMATE SHIPPING WEIGHTS
5 (.22)

PAN/LID SET

- FIVE COMMERCIAL PANS WITH LIDS
- TWO 2½"D. X 12"L. X 7"W.
- TWO 4"D. X 12"L. X 7"W.
- ONE 4"D. X 12"L. X 10½"W.
- HEAVY GAUGE STAINLESS STEEL



PAN-VEAL

APPROXIMATE SHIPPING WEIGHTS
10 (4.5)

27", 30", AND 36" MULTI-USE CHAMBERS

VMWC172 27"W.	APPROX SHIPPING WT. LB(KG)	100 (45.0)
VMWC102 30"W.	APPROX SHIPPING WT. LB(KG)	105 (47.3)
VMWC162 36"W.	APPROX SHIPPING WT. LB(KG)	115 (51.8)

- NUMEROUS STORAGE OPTIONS HELP MAINTAIN COMMERCIAL-TYPE STYLING THROUGHOUT KITCHEN
- CONCEAL MICROWAVE
- CONCEAL TELEVISION
- STORE "COUNTERTOP" APPLIANCES OR COOKWARE
- STORE COOKBOOKS, COOKING UTENSILS, ETC.
- "UP-SWING" DOOR FOR EASY ACCESS
- INTERIOR CAVITY - LARGEST POSSIBLE USEABLE SPACE (TWO OPTIONS GIVEN DUE TO THE LOCATION OF THE HINGES FOR THE UP-SWING DOOR)
 - 27"W. MODEL: 21"W. X 15"H. X 22½"D. OR 23⅝"W. X 12"H. X 22½"D.
 - 30"W. MODEL: 25"W. X 15"H. X 22½"D. OR 26⅝"W. X 12"H. X 22½"D.
 - 36"W. MODEL: 30"W. X 15"H. X 22½"D. OR 32⅝"W. X 12"H. X 22½"D.
- COMMERCIAL STYLING AND CONSTRUCTION

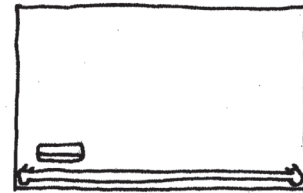
PROFESSIONAL & DESIGNER

27", 30", AND 36"W. MULTI-USE CHAMBERS

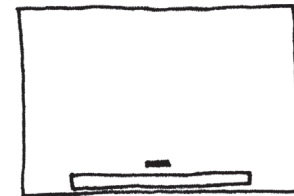
27" AND 30" MULTI-USE CHAMBERS

DMWC171 27"W.	APPROX SHIPPING WT. LB(KG)	100 (45.0)
DMWC101 30"W.	APPROX SHIPPING WT. LB(KG)	105 (47.3)

- NUMEROUS STORAGE OPTIONS HELP MAINTAIN KITCHEN DESIGN AND STYLING
- CONCEAL MICROWAVE
- CONCEAL TELEVISION
- STORE "COUNTERTOP" APPLIANCES OR COOKWARE
- STORE COOKBOOKS, COOKING UTENSILS, ETC.
- "UP-SWING" DOOR FOR EASY ACCESS
- INTERIOR CAVITY USABLE SPACE (TWO OPTIONS GIVEN DUE TO THE LOCATION OF THE HINGES FOR THE UP-SWING DOOR)
 - 27"W. MODEL: 23⅝"W. X 12¾"H. X 22½"D. OR 22¾"W. X 15"H. X 22½"D.
 - 30"W. MODEL: 26⅝"W. X 12¾"H. X 22½"D. OR 25¾"W. X 15"H. X 22½"D.



PROFESSIONAL



DESIGNER

VMWC/DMWC SERIES MULTI-USE CHAMBERS

MULTI-USE CHAMBERS ARE NOT CONNECTED TO GAS OR ELECTRICITY. A LARGE ACCESS HOLE IN REAR WALL OF INTERIOR PROVIDES VENTILATION AND ELECTRICAL CORD OUTLET FOR "LOCALLY SUPPLIED" MICROWAVE OVEN.

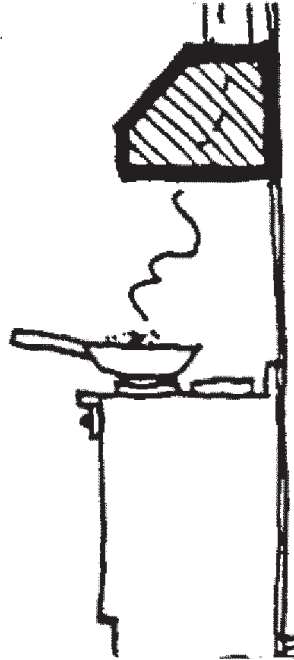
FINISH DETAILS FOR VMWC

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SQ), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH DESIGNATES DOOR FRONT AND SIDE DOOR FRAME. ALL FINISHES HAVE STAINLESS STEEL HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PART (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE USE.

FINISH DETAILS FOR DMWC

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SQ), AND GRAPHITE GRAY (GG)
- DOOR PANEL MATCHES DESIGNATED FINISH; STAINLESS STEEL HANDLE
- BRASS TRIM OPTION - BRASS FINISH - HANDLE

VIKING



PROFESSIONAL AND DESIGNER
VENTILATION PRODUCTS

PROFESSIONAL INTERIOR POWER WALL HOOD

24", 30" & 36"W. / 10"H.

- HEAVY-DUTY CONSTRUCTION; PROFESSIONAL-TYPE SIZE, CONSTRUCTION, DESIGN, AND STYLING
- VIRTUALLY SEAMLESS DESIGN WITH NO VISIBLE SCREWS
- HALOGEN LIGHTS WITH DIMMER CONTROL; ON/OFF AND DIMMER CONTROL ARE SEPARATE
- DIMMER ON LIGHTS ALLOWS CUSTOM LIGHTING - SEPARATE ON/OFF SWITCH ALLOWS CONSUMER TO LEAVE DIMMER AT FAVORITE POSITION
- ALL HOODS HAVE A HEAT SENSOR THAT TURNS THE VENTILATOR ON FULL POWER WHEN COOKING TEMPERATURES REACH UNCOMFORTABLE LEVELS

PROFESSIONAL BUILT-IN 10"H. INTERIOR POWER WALL HOODS



- | | | |
|-----------------------|--------------------------------|-----------|
| VWH2410 24"W. / 21"D. | APPROX. SHIPPING WEIGHT LB(KG) | 48 (21.7) |
| VWH3010 30"W. / 21"D. | APPROX. SHIPPING WEIGHT LB(KG) | 56 (25.2) |
| VWH3610 36"W. / 21"D. | APPROX. SHIPPING WEIGHT LB(KG) | 60 (27.0) |
- 460 CFM BLOWER
 - VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
 - 2 HALOGEN LIGHTS WITH DIMMER CONTROL
 - SEPARATE CONTROLS FOR ON/OFF AND DIMMER
 - DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
 - HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
 - VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
 - RECOMMENDED FOR USE WITH 30"W. RANGES, 36"W. NON-GRIDDLE/GRILL RANGES AND RANGETOPS, AND 30"/36"W. COOKTOPS; FOR LARGER EQUIPMENT USE 18"H. HOOD
 - FIVE-YEAR LIMITED - ALL VENTILATOR MOTORS



PROFESSIONAL RECIRCULATING HOOD CONVERSION KIT

- | | | |
|----------------------|--------------------------------|----------|
| VRK24 FOR 24"W. HOOD | APPROX. SHIPPING WEIGHT LB(KG) | 10 (4.5) |
| VRK30 FOR 30"W. HOOD | APPROX. SHIPPING WEIGHT LB(KG) | 13 (5.9) |
| VRK36 FOR 36"W. HOOD | APPROX. SHIPPING WEIGHT LB(KG) | 16 (7.3) |
- FOR USE WITH VWH2410, VWH3010 AND VWH3610 HOODS ONLY
 - INCLUDES CHARCOAL FILTERS, TOP VENT/GRILLE, AND INSTALLATION HARDWARE
 - TOP VENT/GRILLE: 4"H. X 12"D.
 - SS FINISH ONLY

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- FRONT OF HOOD
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
- ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
- ADD OPTION COST TO WALL HOOD COST

FINISH DETAILS

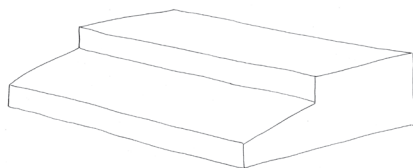
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND ECOPANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.

DESIGNER BUILT-IN 6"H. INTERIOR POWER WALL HOODS

- ALLOWS TRUE REPLACEMENT OF MOST OLDER, LOW-PERFORMANCE HOODS WITH MINIMAL CABINET ALTERATION
- VARIABLE SPEED VENTILATOR CONTROLS; ON/OFF AND SPEED CONTROL ARE SEPARATE
- HALOGEN LIGHTS WITH DIMMER CONTROL; ON/OFF AND DIMMER CONTROL ARE SEPARATE
- MAY BE VENTED OUT THE TOP, BACK, OR CONVERTED TO RECIRCULATE
- DISHWASHER-SAFE STAINLESS STEEL MESH FILTERS (FRAME AND MESH ARE STAINLESS STEEL)
- CANOPY INTERIOR IS COMPLETELY LINED IN STAINLESS STEEL FOR EASY CLEANING

DESIGNER BUILT-IN 6"H. INTERIOR-POWER WALL HOODS

DWH2400 FOR 24"W. / 20"D.	APPROX. SHIPPING WEIGHT LB(KG)	40 (18.1)
DWH3000 FOR 30"W. / 20"D.	APPROX. SHIPPING WEIGHT LB(KG)	48 (21.7)
DWH3600 FOR 36"W. / 20"D.	APPROX. SHIPPING WEIGHT LB(KG)	54 (24.3)



- 400 CFM BLOWER
 - VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- 2 HALOGEN LIGHTS WITH DIMMER CONTROL
 - SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE STAINLESS STEEL MESH FILTERS (FRAME AND MESH ARE STAINLESS STEEL)
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
- RECOMMENDED FOR USE WITH 24"W. NON-GRIDDLE/GRILL RANGE, 30"W. RANGES, 36"W. NON-GRIDDLE/GRILL RANGES AND RANGETOPS, AND 30"/36"W. COOKTOPS
- FIVE-YEAR LIMITED - ALL VENTILATOR MOTORS

PROFESSIONAL BUILT-IN 18"H. / 24" AND 27"D. WALL HOODS

24" D. HOODS

VWH2448 24"W.	APPROX. SHIPPING WEIGHT LB(KG)	52 (23.6)
VWH3048 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
VWH3648 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	68 (30.6)
VWH4248 42"W.	APPROX. SHIPPING WEIGHT LB(KG)	76 (34.2)
VWH4848 48"W.	APPROX. SHIPPING WEIGHT LB(KG)	88 (39.6)
VWH5448 54"W.	APPROX. SHIPPING WEIGHT LB(KG)	96 (43.2)
VWH6048 60"W.	APPROX. SHIPPING WEIGHT LB(KG)	108 (48.6)
VWH6648 66"W.	APPROX. SHIPPING WEIGHT LB(KG)	121 (54.5)

27" D. HOODS

VWH3078 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	66 (29.7)
VWH3678 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	74 (33.3)
VWH4878 48"W.	APPROX. SHIPPING WEIGHT LB(KG)	94 (42.3)
VWH6078 60"W.	APPROX. SHIPPING WEIGHT LB(KG)	114 (51.3)

PROFESSIONAL BUILT-IN 18"H. WALL HOODS



TESTS SHOW 24"D. HOODS PERFORM PROPERLY OVER 27"D. RANGES.

- CANOPY ONLY; MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- HEAT LAMPS STANDARD (250 WATT HEAT LAMP BULB NOT INCLUDED)
 - HIGH-SHELF (WITH COOKING PRODUCT) OR WARMING SHELF PANEL SHOULD BE INSTALLED FOR USE WITH HEAT LAMP
- DISHWASHER-SAFE COMMERCIAL-TYPE SS Baffle FILTERS
 - SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. AND 18"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRAKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRAKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
 - FRONT OF HOOD
 - HOOKS FOR RACK INCLUDED
 - MUST BE ORDERED FACTORY INSTALLED
 - ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
 - ADD OPTION COST TO WALL HOOD COST

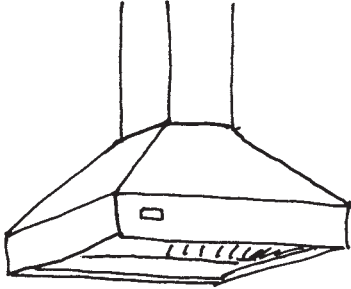
SEE PAGE 106 FOR VENTILATOR KITS

PROFESSIONAL BUILT-IN CHIMNEY WALL HOODS 18"H. / 24"D.

PROFESSIONAL BUILT-IN 18"H. / 24"D. CHIMNEY WALL HOODS

24" D. HOODS

VCWH3048 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	120 (54.5)
VCWH3648 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	127 (57.7)
VCWH4248 42"W.	APPROX. SHIPPING WEIGHT LB(KG)	138 (62.7)
VCWH4848 48"W.	APPROX. SHIPPING WEIGHT LB(KG)	145 (65.8)
VCWH5448 54"W.	APPROX. SHIPPING WEIGHT LB(KG)	153 (69.5)
VCWH6048 60"W.	APPROX. SHIPPING WEIGHT LB(KG)	160 (72.6)
VCWH6648 66"W.	APPROX. SHIPPING WEIGHT LB(KG)	167 (75.8)

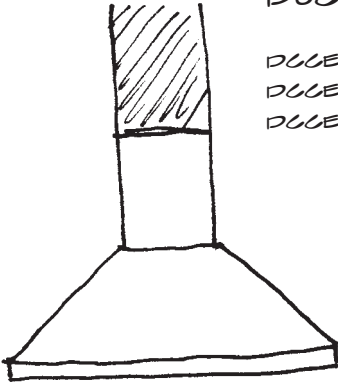


- MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT - SOLD SEPARATELY
- ADJUSTABLE DUCT COVER STANDARD - FOR 8' TO 9' CEILINGS
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- HEAT LAMPS STANDARD (250 WATT HEAT LAMP BULB NOT INCLUDED)
- HIGH-SHELF (WITH COOKING PRODUCT) OR WARMING SHELF PANEL SHOULD BE INSTALLED FOR USE WITH HEAT LAMP
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

TESTS SHOW 24"D. HOODS PERFORM PROPERLY OVER 27"D. RANGES.

DUCT COVER EXTENSIONS

DLCE1210 FOR 30", 36", 42"W. HOODS	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
DLCE1810 FOR 48", 54"W. HOODS	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
DLCE2410 FOR 60", 66"W. HOODS	APPROX. SHIPPING WEIGHT LB(KG)	11 (4.9)



- FOR USE WITH PROFESSIONAL CHIMNEY WALL HOODS
- EXTEND HEIGHT OF DUCT COVER UP TO 12' (FOR 10' CEILINGS)
- REPLACES ADJUSTABLE DUCT COVER INSERT; SUPPLIED STANDARD WITH HOOD
- SPECIFY FINISH

ACCESSORY RAIL OPTION FOR WALL HOODS (10"H. AND 18"H. MODELS)

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- FRONT OF HOOD
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
- ADD OPTION CODE (CR OR BR) TO END OF HOOD MODEL NUMBER (AFTER COLOR CODE)
- ADD OPTION COST TO WALL HOOD COST

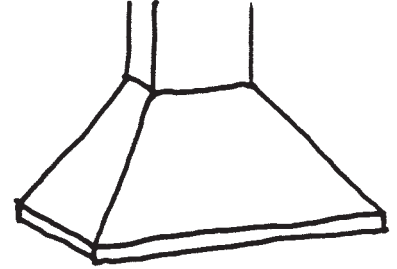
SEE PAGE 106 FOR VENTILATOR KITS

DESIGNER CLASSIC CHIMNEY WALL HOODS

DESIGNER CLASSIC CHIMNEY WALL HOOD 24"D.

DCWH3042	30"W./12"H.	APPROX. SHIPPING WEIGHT LB(KG)	51 (23.0)
DCWH3644	36"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	61 (27.5)
DCWH4244	42"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	71 (32.0)
DCWH4844	48"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	82 (36.9)

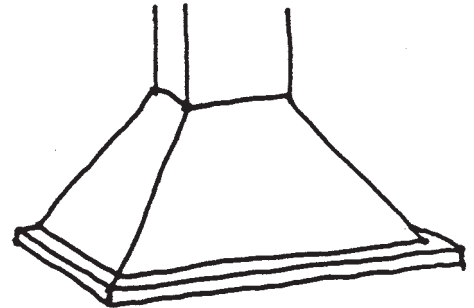
- COMES STANDARD W/ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILINGS
- FACTORY-INSTALLED CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE - RAIL ON FRONT ONLY
- DUCT COVER EXTENSION ACCESSORY FOR CEILINGS UP TO 10' - SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)



DESIGNER CLASSIC CHIMNEY WITH LEDGE WALL HOOD 24"D.

DCWL3342	33"W./12"H.	APPROX. SHIPPING WEIGHT LB(KG)	54 (24.3)
DCWL3944	39"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	64 (28.8)
DCWL4544	45"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	74 (33.3)
DCWL5144	51"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	85 (38.3)

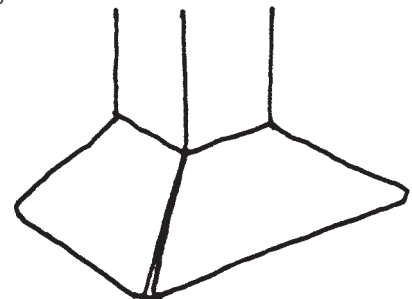
- COMES STANDARD WITH ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILINGS
- DUCT COVER EXTENSION ACCESSORY FOR CEILINGS UP TO 10' - SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)



DESIGNER CLASSIC CHIMNEY LEDGELESS WALL HOOD 24"D.

DCWN3042	30"W./12"H.	APPROX. SHIPPING WEIGHT LB(KG)	51 (23.0)
DCWN3644	36"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	61 (27.5)
DCWN4244	42"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	71 (32.0)
DCWN4844	48"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	82 (36.9)

- COMES STANDARD WITH ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILINGS
- DUCT COVER EXTENSION FOR CEILINGS UP TO 10 FEET SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)



PROFESSIONAL ISLAND HOODS 18"H. / 24"D.

VIH3608 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	81 (36.5)
VIH4208 42"W.	APPROX. SHIPPING WEIGHT LB(KG)	92 (41.4)
VIH5408 54"W.	APPROX. SHIPPING WEIGHT LB(KG)	127 (57.2)
VIH6608 66"W.	APPROX. SHIPPING WEIGHT LB(KG)	142 (64.9)

- CANOPY ONLY; MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

OPTION CODES

- CR 2 STAINLESS STEEL/CHROME, FRONT/BACK
- CR 4 STAINLESS STEEL/CHROME, FRONT/BACK/BOTH SIDES
- BR 2 BRASS FRONT/BACK
- BR 4 BRASS FRONT/BACK/BOTH SIDES



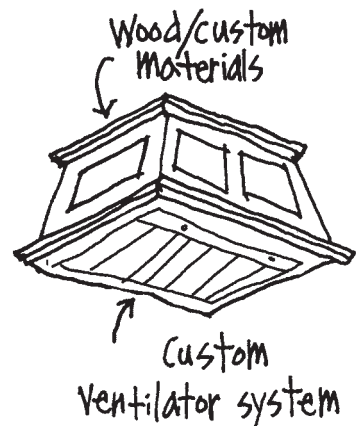
ACCESSORY RAIL OPTION FOR ISLAND HOODS

- AVAILABLE IN CHROME OR BRASS; SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- CAN BE ORDERED ON FRONT AND BACK, OR ON FRONT, BACK, AND BOTH SIDES
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
 - ADD OPTION CODE TO END OF MODEL NUMBER (AFTER COLOR CODE)
 - ADD OPTION COST TO ISLAND HOOD COST

FINISH DETAILS - WALL AND ISLAND HOODS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.

IMPORTANT: VIKING VENTILATOR KITS ARE DESIGNED SPECIFICALLY FOR USE WITH VIKING HOODS. USE OF NON-VIKING VENTILATOR KITS VOIDS THE HOOD WARRANTY.



BUILT-IN CUSTOM VENTILATOR SYSTEMS FOR USE WITH CUSTOM WALL HOODS

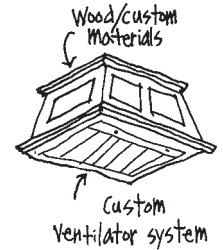
VBCV3038 30"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
VBCV3638 36"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	68 (30.6)
VBCV4238 42"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	76 (34.2)
VBCV4838 48"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	88 (39.6)
VBCV5438 54"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	96 (43.2)
VBCV6038 60"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	108 (48.6)
VBCV6638 66"W./18"H./22"D.	APPROX. SHIPPING WEIGHT LB(KG)	121 (54.5)

SEE PAGE 106 FOR VENTILATOR KITS

BUILT-IN CUSTOM VENTILATOR SYSTEMS FOR USE WITH CUSTOM ISLAND HOODS

VICV3098 30"W./18"H./29"D.	APPROX. SHIPPING WEIGHT LB(KG)	73 (33.1)
VICV4298 42"W./18"H./29"D.	APPROX. SHIPPING WEIGHT LB(KG)	83 (37.7)
VICV5498 54"W./18"H./29"D.	APPROX. SHIPPING WEIGHT LB(KG)	115 (52.2)
VICV6698 66"W./18"H./29"D.	APPROX. SHIPPING WEIGHT LB(KG)	128 (58.1)

SEE PAGE 106 FOR VENTILATOR KITS



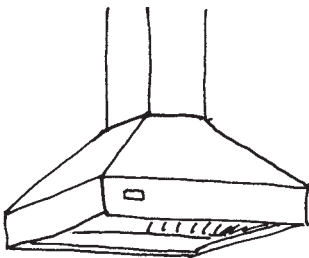
PROFESSIONAL CHIMNEY ISLAND HOODS 18"H. / 30"D.

VCIH3008 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	92 (41.4)
VCIH4208 42"W.	APPROX. SHIPPING WEIGHT LB(KG)	127 (57.4)
VCIH5408 54"W.	APPROX. SHIPPING WEIGHT LB(KG)	142 (64.9)
VCIH6608 66"W.	APPROX. SHIPPING WEIGHT LB(KG)	158 (71.6)

OPTION CODES

- CR2 STAINLESS STEEL/CHROME, FRONT/BACK
- CR4 STAINLESS STEEL/CHROME, FRONT/BACK/BOTH SIDES
- BR2 BRASS FRONT/BACK
- BR4 BRASS FRONT/BACK/BOTH SIDES

PROFESSIONAL CHIMNEY ISLAND HOODS



(DUCT COVER SOLD SEPARATELY)

- CANOPY ONLY; MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
- SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING

ACCESSORY RAIL OPTION FOR ISLAND HOODS

- AVAILABLE IN CHROME OR BRASS; SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS, AND NAMEPLATE; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE
- CAN BE ORDERED ON FRONT AND BACK, OR ON FRONT, BACK, AND BOTH SIDES
- HOOKS FOR RACK INCLUDED
- MUST BE ORDERED FACTORY INSTALLED
 - ADD OPTION CODE TO END OF MODEL NUMBER (AFTER COLOR CODE)
 - ADD OPTION COST TO ISLAND HOOD COST

FINISH DETAILS - WALL AND ISLAND HOODS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND ECQPLANT (EP). SS/CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE FOR ANY FINISH.

IMPORTANT: VIKING VENTILATOR KITS ARE DESIGNED SPECIFICALLY FOR USE WITH VIKING HOODS. USE OF NON-VIKING VENTILATOR KITS VOIDS THE HOOD WARRANTY.

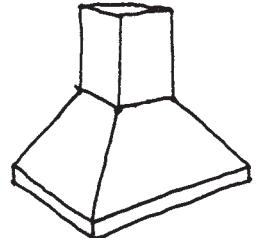
SEE PAGE 106 FOR VENTILATOR KITS

DESIGNER WALL HOODS

DESIGNER CLASSIC CHIMNEY ISLAND HOOD - 30"D.

DCIH3604	36"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	92 (41.4)
DCIH4204	42"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	105 (47.9)
DCIH5404	54"W./14"H.	APPROX. SHIPPING WEIGHT LB(KG)	148 (66.6)

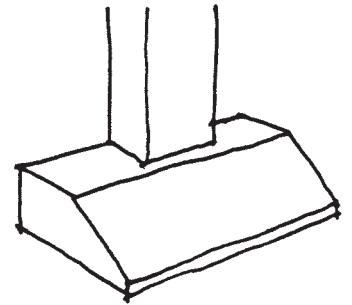
- DUCT COVER MUST BE ORDERED SEPARATELY (SEE HOOD ACCESSORIES PAGE) - DUCT COVERS AVAILABLE FOR INSTALLATIONS WITH 8', 9', OR 10' CEILINGS
- CHROME (CR4) OR BRASS (BR4) ACCESSORY RAIL OPTION AVAILABLE - RAIL AROUND COMPLETE UNIT



DESIGNER SLIM TRADITIONAL WALL HOOD - 24"D.

DTWS3049	30"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
DTWS3649	36"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
DTWS4249	42"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	70 (31.5)
DTWS4849	48"W./9"H.	APPROX. SHIPPING WEIGHT LB(KG)	81 (36.5)

- COMES STANDARD W/ADJUSTABLE DUCT COVER - FOR 8' TO 9' CEILINGS
- FACTORY-INSTALLED CHROME OR BRASS ACCESSORY RAIL OPTION AVAILABLE - RAIL ON FRONT ONLY
- DUE DUCT COVER EXTENSION ACCESSORY FOR CEILINGS UP TO 10'; SOLD SEPARATELY (SEE HOOD ACCESSORIES PAGE)



DESIGNER TALL TRADITIONAL LEDGELESS WALL HOOD - 24"D.

DTWN3048	30"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	59 (26.6)
DTWN3648	36"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	69 (31.1)
DTWN4248	42"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	79 (35.6)
DTWN4848	48"W./18"H.	APPROX. SHIPPING WEIGHT LB(KG)	90 (40.5)

- DUCT COVERS MUST BE ORDERED SEPARATELY (SEE HOOD ACCESSORIES PAGE)



FINISH DETAILS

- BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- ACCESSORY RAIL (FOR CLASSIC CHIMNEY ONLY) - SS/CHROME OR BRASS
- FRONT OF HOOD - WALL HOOD; FRONT, BACK AND BOTH SIDES - ISLAND HOOD
- HOOKS FOR RACK INCLUDED
- OUTSIDE OF CANOPY MATCHES DESIGNATED FINISH; CANOPY INTERIOR IS ALWAYS STAINLESS STEEL
- CUSTOM VENTILATOR SYSTEMS ARE DESIGNED TO BE COVERED BY CUSTOM MATERIALS AND DO NOT HAVE A STANDARD EXTERIOR FINISH. THE INTERIOR IS STAINLESS STEEL.

BUILT-IN CUSTOM VENTILATOR SYSTEMS FOR USE WITH CUSTOM WALL HOODS

DBCV3082	30"W./12"H./18"D.	APPROX. SHIPPING WEIGHT LB(KG)	63 (28.4)
DBCV3682	36"W./12"H./18"D.	APPROX. SHIPPING WEIGHT LB(KG)	70 (31.5)
DBCV4282	42"W./12"H./18"D.	APPROX. SHIPPING WEIGHT LB(KG)	77 (34.7)
DBCV4882	48"W./12"H./18"D.	APPROX. SHIPPING WEIGHT LB(KG)	85 (38.3)

ISLAND CUSTOM VENTILATOR SYSTEMS FOR USE WITH CUSTOM ISLAND HOODS

DICV3632	36"W./12"H./23"D.	APPROX. SHIPPING WEIGHT LB(KG)	88 (40.0)
DICV4232	42"W./12"H./23"D.	APPROX. SHIPPING WEIGHT LB(KG)	96 (43.6)
DICV5432	54"W./12"H./23"D.	APPROX. SHIPPING WEIGHT LB(KG)	106 (48.1)

INTERIOR POWER VENTILATOR KITS SEE PAGE 105 FOR CFM RECOMMENDATIONS

DIV300	300 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)
VIV300	300 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	27 (12.2)
DIV440	440 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
DIV600	600 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	27 (12.2)
VIV600	600 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	27 (12.2)
DIV880	880 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	36 (16.2)
DIV1200	1200 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)
VIV1200	1200 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)

EXTERIOR POWER VENTILATOR KITS SEE PAGE 105 FOR CFM RECOMMENDATIONS

DEV900	900 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	39 (17.6)
VEV900	900 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	39 (17.6)
DEV1200	1200 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	53 (23.9)
VEV1200	1200 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	53 (23.9)
DEV1500	1500 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	47 (21.3)
VEV1500	1500 CFM VENTILATOR KIT.	APPROX. SHIPPING WEIGHT LB(KG)	47 (21.3)

DUCT COVERS FOR WALL HOODS

DCW24	24"W.	APPROX. SHIPPING WEIGHT LB(KG)	9 (4.0)
DCW30	30"W.	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
DCW36	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	11 (5.0)
DCW42	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
DCW48	48"W.	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)
DCW54	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
DCW60	60"W.	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
DCW66	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)

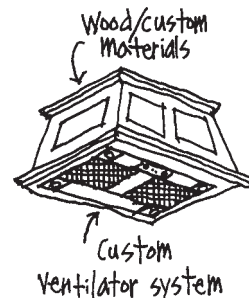
- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- 12"D.
- SPECIFY FINISH

DUCT COVERS FOR ISLAND HOODS

DCI36	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)
DCI42	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	18 (8.1)
DCI54	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
DCI66	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	34 (15.3)

- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- 12"D.
- SPECIFY FINISH

DESIGNER CUSTOM VENTILATOR SYSTEMS



HOOD ACCESSORIES

HOOD ACCESSORIES

DUCT COVERS FOR CLASSIC CHIMNEY ISLAND HOODS (VCH) ONLY

FOR 36"W. HOODS

VCC13608	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
VCC13609	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	35 (15.8)
VCC13610	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)

FOR 42"W. HOODS

VCC14208	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
VCC14209	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	42 (18.9)
VCC14210	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)

FOR 54"W. HOODS

VCC15408	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	32 (14.4)
VCC15409	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	56 (25.2)
VCC15410	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.0)

FOR 66"W. HOODS

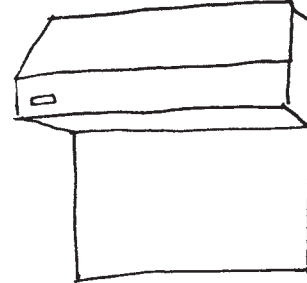
VCC16608	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	42 (18.9)
VCC16609	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	69 (31.1)
VCC16610	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	90 (40.5)

- ALL COVERS ARE 12"D.
- SPECIFY FINISH

BACKSPLASHES (WALL HOODS)

BKS24	12"W.	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
BKS30	30"W.	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
BKS36	36"W.	APPROX. SHIPPING WEIGHT LB(KG)	9 (4.1)
BKS42	42"W.	APPROX. SHIPPING WEIGHT LB(KG)	12 (5.4)
BKS48	48"W.	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)
BKS54	54"W.	APPROX. SHIPPING WEIGHT LB(KG)	17 (7.7)
BKS60	60"W.	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
BKS66	66"W.	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)

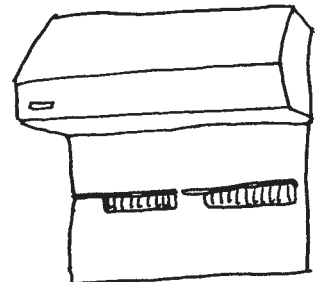
- HEMMED EDGES WITH SCREW HOLES
- FASTENING SCREWS INCLUDED
- 30"H.
- STAINLESS STEEL ONLY



WARMING SHELF PANELS (WALL HOODS)

WGP24	12"W. ONE SHELF	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
WGP30	30"W. ONE SHELF	APPROX. SHIPPING WEIGHT LB(KG)	9 (4.1)
WGP36	36"W. TWO SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	12 (5.4)
WGP42	42"W. TWO SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)
WGP48	48"W. TWO SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	16 (7.2)
WGP54	54"W. TWO SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
WGP60	60"W. THREE SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
WGP66	66"W. THREE SHELVES	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)

- FOLD UP/DOWN HEAVY-DUTY SHELVES (NOT REMOVABLE) FACTORY INSTALLED ON SS BACKSPLASH
- FASTENING SCREWS INCLUDED



DUCT COVERS FOR CLASSIC CHIMNEY ISLAND HOODS (DCIH) ONLY

FOR 36"W. HOODS

DCCI3608	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
DCCI3609	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	35 (15.8)
DCCI3610	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)

FOR 42"W. HOODS

DCCI4208	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
DCCI4209	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	42 (18.9)
DCCI4210	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)

FOR 54"W. HOODS

DCCI5408	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	32 (14.4)
DCCI5409	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	56 (25.2)
DCCI5410	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.0)

- ALL COVERS ARE 12"D.
- SPECIFY FINISH

REPLACEMENT CHARCOAL FILTERS

CFV11	FOR 24"W. PROFESSIONAL HOODS	APPROX. SHIPPING WEIGHT LB(KG)	1 (0.5)
CFV13	FOR 30" & 36"W. PROFESSIONAL HOODS	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)
CF-D12	FOR 30"W. DESIGNER HOODS	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)
CF-D14	FOR 36"W. DESIGNER HOODS	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)

- FOUR USE WITH VRF & DRF CONVERSION KITS
- RECOMMEND REPLACEMENT EVERY 6-12 MONTHS

DUCT COVERS FOR BOX WALL HOODS (DSWB) ONLY

FOR 30"W. HOODS

DCSB3008	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	17 (7.7)
DCSB3009	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	27 (12.2)
DCSB3010	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	37 (16.7)

FOR 36"W. HOODS

DCSB3608	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)
DCSB3609	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	29 (13.1)
DCSB3610	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	39 (17.6)

FOR 42"W. HOODS

DCSB4208	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)
DCSB4209	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	33 (14.9)
DCSB4210	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)

FOR 48"W. HOODS

DCSB4808	12"H./FOR 8' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
DCSB4809	24"H./FOR 9' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	40 (18.0)
DCSB4810	36"H./FOR 10' CEILING	APPROX. SHIPPING WEIGHT LB(KG)	54 (24.3)

- ALL COVERS ARE 12"D.
- SPECIFY FINISH

DUCT COVERS FOR TALL TRADITIONAL WALL HOODS

DCW30 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
DCW36 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	11 (5.0)
DCW42 42"W.	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
DCW48 48"W.	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)

- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- FOR DTWN AND DTWL ONLY

DUCT COVER EXTENSIONS

DCCE1010 FOR 30" AND 33"W. HOODS	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)
DCCE1210 FOR 36", 39", 42" AND 45"W. HOODS	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
DCCE1610 FOR 30" AND 36"W. DCH HOODS ONLY	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.4)
DCCE1810 FOR 48" AND 51"W.		
CLASSIC CHIMNEY-STYLE HOODS ONLY	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
DCCE2010 FOR 48"W. SLIM TRADITIONAL HOODS ONLY	APPROX. SHIPPING WEIGHT LB(KG)	9 (4.1)

- EXTENDS HEIGHT OF ADJUSTABLE DUCT COVER BY UP TO 12" (FOR 10' CEILINGS)
- REPLACES ADJUSTABLE DUCT COVER INSERT SUPPLIED STANDARD WITH HOOD
- FOR CLASSIC CHIMNEY (DCWH), CLASSIC CHIMNEY W/LEDGE (DCWL), CLASSIC CHIMNEY LEDGELESS (DCWN) & SLIM TRADITIONAL (DTWS) WALL HOODS ONLY
- SPECIFY FINISH

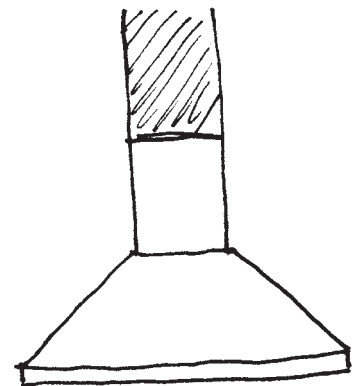
MODEL # DUCT DIMENSIONS WITH EXTENSIONS

DCCE1010	10"W. X 12" D. X 30" - 42" H.
DCCE1210	12"W. X 12" D. X 28" - 40" H.
DCCE1610	16"W. X 12" D. X 28" - 40" H.
DCCE1810	18"W. X 12" D. X 28" - 40" H.
DCCE2010	20"W. X 12" D. X 28" - 40" H.

ADJUSTABLE DUCT COVER

DCU16 FOR 8' TO 9' CEILINGS.	APPROX. SHIPPING WEIGHT LB(KG)	20 (9.0)
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- FOR INTERIOR-POWER CHIMNEY WALL HOODS (DCH) ONLY
- FOR 30" AND 36"W. HOODS
- SPECIFY FINISH



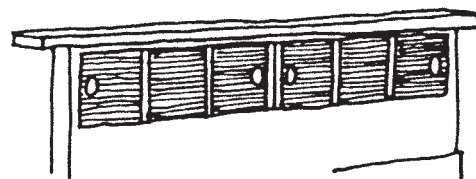
PROFESSIONAL AND DESIGNER BUILT-IN REAR DOWNDRAFT

BUILT-IN VERSAVENT™ REAR DOWNDRAFT

VERSAVENT INTAKE/PLENUM WITH CONTROLS ON INTAKE TOP

VIPR 101	30"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)
VIPR 161	36"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
VIPR 181	48"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	66 (29.7)

- FOR PROFESSIONAL COOKTOPS ONLY
- RAISES AND LOWERS AT TOUCH OF BUTTON
- DELAY FUNCTION TURNS UNIT OFF AFTER 10 MINUTES
- FOUR FAN SPEEDS
- TWO REMOVABLE, EASY-TO-CLEAN MESH FILTERS
- FLASHING LIGHT REMINDS USER TO CLEAN FILTERS AFTER APPROXIMATELY 30 HOURS OF USE
- CHOOSE INTERIOR OR EXTERIOR VENTILATOR KIT (SEE NEXT PAGE)



VERSAVENT INTAKE/PLENUM WITH CONTROLS ON INTAKE TOP

VIPR 101R	30"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)
VIPR 161R	36"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
VIPR 181R	48"W. PROFESSIONAL	APPROX. SHIPPING WEIGHT LB(KG)	66 (29.7)
DIPR 100R	30"W. DESIGNER	APPROX. SHIPPING WEIGHT LB(KG)	43 (19.4)
DIPR 160R	36"W. DESIGNER	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
DIPR 150R	45"W. DESIGNER	APPROX. SHIPPING WEIGHT LB(KG)	66 (29.7)

- FOR RANGE TOPS/COOKTOPS ONLY (RANGE TOP MUST BE INSTALLED WITH ISLAND TRIM)
- DO NOT INSTALL WITH GRILL MODEL RANGE TOPS
- RAISES AND LOWERS AT THE TOUCH OF A BUTTON
- DELAY FUNCTION TURNS UNIT OFF AFTER 10 MINUTES
- FOUR FAN SPEEDS
- 4"W. X 2½"D. CONTROL PANEL MOUNTS SEPARATELY ON COUNTERTOP FOR EASE OF USE; STAINLESS STEEL TRIM WITH BLACK MEMBRANE/CONTROL PANEL
- TWO REMOVABLE, EASY-TO-CLEAN MESH FILTERS
- FLASHING LIGHT REMINDS USER TO CLEAN FILTERS AFTER APPROXIMATELY 30 HOURS OF USE
- CHOOSE INTERIOR OR EXTERIOR VENTILATOR KIT



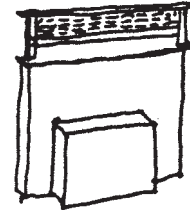
DOWNDRAFT ACCESSORIES

REAR DOWNDRAFT ACCESSORIES

INTERIOR-POWER VENTILATOR

VIDV500 APPROX. SHIPPING WEIGHT LB(KG) 22 (14.4)

- 500 CFM
- MOUNTS ON ANY SIZE PLENUM
- 3 1/4" X 10" DUCT TAKEOFF; CONTINUE WITH THIS SIZE OR TRANSITION TO 6" ROUND
- CAN RUN DUCT TO LEFT, RIGHT, OR DOWN
- FIVE-YEAR LIMITED WARRANTY - MOTOR



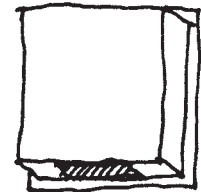
VENTILATOR

EXTERIOR-POWER VENTILATOR

VEDV900 APPROX. SHIPPING WEIGHT LB(KG) 42 (18.9)

VEDV1200 APPROX. SHIPPING WEIGHT LB(KG) 44 (19.8)

- 900 CFM OR 1200 CFM
- MOUNTS ON WALL OR ROOF (NO ROOF CAP REQUIRED)
- VENT OPENING ON VENTILATOR MUST BE INSTALLED IN THE DOWN POSITION (ALL INSTALLATIONS)
- COMES WITH 10" ROUND DUCT TAKEOFF PLATE WHICH MOUNTS TO ANY SIZE PLENUM
- 1200 CFM RECOMMENDED FOR VPP181 48"W. DOWNDRAFT ONLY
- FIVE-YEAR LIMITED WARRANTY - MOTOR



REMOTE MOUNTED CONTROL

DSRC4Y APPROX. SHIPPING WEIGHT LB(KG) 1.5 (0.7)

- REPLACES STANDARD DESIGNER CONTROL
- EASY TO INSTALL
- SAME FEATURES AS NOTED ABOVE
- STAINLESS STEEL TRIM WITH GRAY MEMBRANE/CONTROL PANEL COORDINATES WITH WHITE DESIGNER COOKTOPS



PROFESSIONAL HOOD DATA

DESCRIPTION	FILTERS	HALOGEN LIGHTS	HEAT LAMPS	RECOMMENDED CFM	120 VAC/60 HZ MAX AMPS
18" HIGH VWH WALL HOODS					
24"W.	2	2	N/A	460 CFM INTERIOR STANDARD MAX. DUCT RUN 50' (15.2 CM) (7" ROUND DUCT)	5.6
30"W.	2	2	N/A		5.6
36"W.	2	2	N/A		5.6
18" HIGH VWH WALL HOODS					
24"W.	2	2	1	VIV300/VIV600/VEV900/VEV1200	5.0/6.2/8.7/8.7/6.1
30" AND 36"W.	2	2	1	VIV300/VIV600/VIV1200/VEV900/VEV1200	5.0/6.2/8.7/8.7/6.1
42"W.	2	2	1	VIV600/VIV1200/VEV900/VEV1200	6.2/8.7/8.7/6.1
48" AND 54"W.	3	3	2	VIV1200/VEV1200/VEV1500	11.1/8.4/9.1
60" AND 66"W.	4	4	2	VIV1200/VEV1200/VEV1500	11.5/8.8/9.5
18" HIGH ISLAND VIH HOODS					
36"W.	4	4	N/A	VIV600/VEV900/VEV1200	4.9/7.4/4.7
42"W.	4	4	N/A	VIV600/VIV1200/VEV900/VEV1200/VEV1500	4.9/7.4/7.4/4.8/5.5
54"W.	6	6	N/A		8.2/5.5/6.2
66"W.	8	8	N/A	VIV1200/VEV1200/VEV1500	9.0/6.7/7.1
18" HIGH VCIH CHIMNEY WALL HOODS					
30" AND 36"W.	2	2	1		7.9/6.0/8.7/6.0
42"W.	2	2	1	DIV300/DIV600/DEV900/DEV1200	6.0/8.7/6.0
48" AND 54"W.	3	3	2	DIV600/DEV900/DEV1200	11.5/8.5/9.2
60" AND 66"W.	4	4	2	DIV1200/DEV1200/DEV1500	11.9/8.9/9.2
18" HIGH VCIH CHIMNEY ISLAND HOODS					
36"W.	4	4	N/A		7.9/6.0/7.9
42"W.	4	4	N/A	DIV600/DEV900/DEV1200	4.7/7.4/4.8/5.5
54"W.	6	6	N/A	DIV600/DEV900/DEV1200/DEV1500	8.6/5.6/6.4
66"W.	8	8	N/A	DIV1200/DEV1200/DEV1500	9.5/6.5/7.7
VICV CUSTOM VENTILATOR SYSTEMS - FOR WALL HOODS					
30" AND 36"W.	3	2	1	VIV300/VIV600/VIV1200/VEV900/VEV1200	6.2/8.7/8.7/6.1
42"W.	3	3	2	VIV600/VIV1200/VEV900/VEV1200	11.1/8.4/9.1
48" AND 54"W.	4	4	2	VIV1200/VEV1200/VEV1500	11.5/8.8/9.5
60" AND 66"W.				VIV1200/VEV1200/VEV1500	
18" HIGH CHIMNEY ISLAND VICV HOODS					
36"W.	4	4	N/A		4.9/7.4/4.7
42"W.	4	4	N/A	VIV600/VEV900/VEV1200	4.9/7.4/7.4/4.8/5.5
54"W.	6	6	N/A	VIV600/VIV1200/VEV900/VEV1200/VEV1500	8.2/5.5/6.2
66"W.	8	8	N/A		9.0/6.7/7.1

PROPER INSTALLATION/DUCTING IS EXTREMELY IMPORTANT TO ENSURE MAXIMUM PERFORMANCE FROM ANY VENTILATION PRODUCT

- ALL CFMS STATED BASED ON TESTS WITH .1 STATIC PRESSURE; WITHOUT APPLYING STATIC PRESSURE (SOME BRANDS CONSIDERABLY DO NOT), CFM COULD BE GREATLY OVERSTATED.
- DUCT RUN LENGTH IS FOR GENERAL REFERENCE ONLY; FOR LONGER DUCT RUNS, INCREASE DUCT SIZE AND CONTACT A QUALIFIED AND TRAINED INSTALLER.
- STRAIGHT RUNS AND GRADUAL TURNS ARE BEST; FOR EXAMPLE, EACH 90° ELBOW IS EQUIVALENT TO 5-10 FEET (1.52-3.05 CM) OF STRAIGHT RUN.
- NEVER USE FLEXIBLE DUCT; IT CREATES BACK PRESSURE/AIR TURBULENCE AND GREATLY REDUCES PERFORMANCE.
- PROPER PERFORMANCE IS DEPENDENT UPON PROPER DUCTING; MAKE SURE THAT A QUALIFIED AND TRAINED INSTALLER IS USED.
- CHECK WITH A QUALIFIED AND TRAINED INSTALLER OR LOCAL CODES FOR MAKEUP AIR REQUIREMENTS, IF ANY.
- MAX. AMP RATING FOR HOODS INCLUDES RECOMMENDED VENTILATOR KIT RATING; ALL PRODUCTS MUST BE HARD WIRED DIRECT WITH 2-WIRE WITH GROUND.
- A 1200 OR 1500 CFM (IF APPLICABLE) VENTILATOR KIT SHOULD BE USED WHEN INSTALLED OVER RANGE/RANGETOPS WITH GAS CHAR-GRILL.

DESIGNER HOOD DATA

DESCRIPTION	FILTERS	HALOGEN LIGHTS	RECOMMENDED CFM	120 VAC/60 HZ MAX AMPS
12" H. DOH WALL HOODS 30" AND 36"W.	2	2	400 CFM INTERIOR STANDARD MAX. DUCT RUN 50' (15.2 CM) (7" ROUND DUCT)	5.0
CLASSIC CHIMNEY, CLASSIC CHIMNEY LEDGELESS, CLASSIC CHIMNEY WITH LEDGE - WALL HOODS				
30" AND 33"W.	2	2	DIV300/DIV440/DEV900/DEV1200	1.7/3.2/6.0/7.9
36" AND 39"W.	2	2	DIV300/DIV600/DEV900/DEV1200	1.7/3.9/6.0/7.9
42" AND 45"W.	3	2	DIV600/DEV900/DEV1200	3.9/6.0/7.9
48" AND 51"W.	3	3	DIV1200/DEV1200/DEV1500	7.9/4.9/5.1
CLASSIC CHIMNEY - ISLAND HOODS				
36"W.	2	4	DIV600/DEV900/DEV1200	3.9/6.0/7.9
42"W.	3	4	DIV600/DEV900/DEV1200/DEV1500	4.7/7.4/4.7/5.5
54"W.	3	6	DIV1200/DEV1200/DEV1500	8.0/5.0/6.4
SLIM TRADITIONAL - WALL HOODS				
30"W.	2	2	DIV300/DIV440/DEV900	1.7/3.2/6.0
36"W.	2	2	DIV300/DIV440/DEV900/DEV1200	1.7/3.2/6.0/7.9
42"W.	3	2	DIV440/DEV900/DEV1200	3.2/6.0/7.9
48"W.	3	3	DIV880/DEV1200/DEV1500	5.0/4.9/5.1
TALL TRADITIONAL WITH LEDGE & TALL TRADITIONAL LEDGELESS - WALL HOODS				
30" AND 36"W.	2	2	VIV300/VIV600/VIV1200/VEV900/VEV1200	2.4/4.0/6.0/6.0/7.9
42"W.	3	2	VEV1200	4.0/6.0/6.0/7.9
48"W.	3	3	VIV600/VIV1200/VEV900/VEV1200 VIV1200/VEV1200/VEV1500	7/4.9/5.1
BOX - WALL HOODS				
30"W.	2	2		1.7/3.2/6.0
36"W.	2	2	DIV300/DIV440/DEV900	1.7/3.2/6.0/7.9
42"W.	3	2	DIV300/DIV440/DEV900/DEV1200	3.2/6.0/7.9
48"W.	3	3	DIV440/DEV900/DEV1200 DIV880/DEV1200/DEV1500	5.0/4.9/5.1
DIGV CUSTOM VENTILATOR SYSTEMS - FOR WALL HOODS				
30" AND 36"W.	2	2		1.7/3.2/6.0/7.9
42"W.	3	2	DIV300/DIV440/DEV900/DEV1200	3.2/6.0/7.9
48"W.	3	3	DIV440/DEV900/DEV1200 DIV880/DEV1200/DEV1500	5.0/4.9/5.1
DIGV CUSTOM VENTILATOR SYSTEMS - FOR ISLAND HOODS				
36"W.	2	4		4.0/7.5/5.2
42"W.	3	4	DIV440/DEV900/DEV1200	4.0/7.5/5.2/6.0
54"W.	3	4	DIV440/DEV900/DEV1200/DEV1500 DIV880/DEV1200/DEV1500	6.4/5.2/6.0

PROPER INSTALLATION/DUCTING IS EXTREMELY IMPORTANT TO ENSURE MAXIMUM PERFORMANCE FROM ANY VENTILATION PRODUCT

NOTE: 1200 OR 1500 CFM (IF APPLICABLE) VENTILATOR KITS SHOULD BE USED WITH COOKING PRODUCTS THAT CONTAIN THE CHAR-GRILL FEATURE. CLASSIC CHIMNEY ISLAND HOODS, BOX WALL HOODS, SLIM TRADITIONAL WALL HOODS, AND DIGV CUSTOM ISLAND VENTILATOR SYSTEMS SHOULD NOT BE INSTALLED OVER PROFESSIONAL COOKING PRODUCTS THAT CONTAIN THE CHAR-GRILL FEATURE.

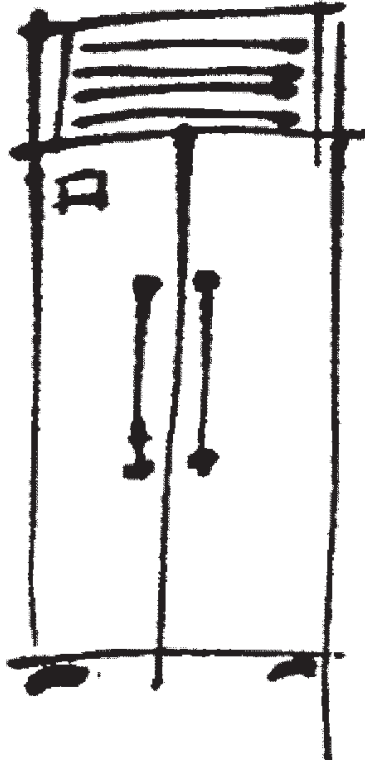
PROFESSIONAL & DESIGNER HOOD DATA

MODEL NUMBER		CFM	RECOMMENDED DUCT SIZE	MAX DUCT RUN	120 V/60 HZ MAX AMPS
FOR USE WITH HOODS					
DIV300	(INTERIOR)	300	7" ROUND	50 FEET (15.2M)	
VIV300	(INTERIOR)	300	7" ROUND	50 FEET (15.2M)	
DIV440	(INTERIOR)	440	7" ROUND	50 FEET (15.2M)	
DIV600	(INTERIOR)	600	7" ROUND	50 FEET (15.2M)	
VIV600	(INTERIOR)	600	7" ROUND	50 FEET (15.2M)	
DIV880	(INTERIOR)	880	10" ROUND	50 FEET (15.2M)	
DEV900	(EXTERIOR)	900	10" ROUND	50 FEET (15.2M)	
VEV900	(EXTERIOR)	900	10" ROUND	50 FEET (15.2M)	
DIV1200	(INTERIOR)	1200	10" ROUND	50 FEET (15.2M)	
VIV1200	(INTERIOR)	1200	10" ROUND	50 FEET (15.2M)	
DEV1200	(EXTERIOR)	1200	10" ROUND	50 FEET (15.2M)	
VEV1200	(EXTERIOR)	1200	10" ROUND	50 FEET (15.2M)	
DEV1500	(EXTERIOR)	1500	10" ROUND	75 FEET (22.9M)	
VEV1500	(EXTERIOR)	1500	10" ROUND	75 FEET (22.9M)	
FOR USE WITH DOWNDRAFTS					
VIDV500	(INTERIOR)	500	3/4" X 10" CAN TRANSITION TO 6" ROUND	40 FEET (12.2M)	
VEDV900	(EXTERIOR)	900	10" ROUND	50 FEET (15.2M)	
VEDV1200	(EXTERIOR)	1200	10" ROUND	50 FEET (15.2M)	
VIL900(IN-LINE)		900	10" ROUND	50 FEET (15.2M)	
DIL900	(IN-LINE)	900	10" ROUND	50 FEET (15.2M)	
VIL1200	(IN-LINE)	1200	10" ROUND	50 FEET (15.2M)	
DIL1200	(IN-LINE)	1200	10" ROUND	50 FEET (15.2M)	

PROPER INSTALLATION/DUCTING IS EXTREMELY IMPORTANT TO ENSURE MAXIMUM PERFORMANCE FROM ANY VENTILATION PRODUCT

- ALL CFMS STATED BASED ON TESTS WITH .1 STATIC PRESSURE; WITHOUT APPLYING STATIC PRESSURE (SOME BRANDS CONSCIOUSLY DO NOT), CFM COULD BE GREATLY OVERSTATED.
- DUCT RUN LENGTH IS FOR GENERAL REFERENCE ONLY; FOR LONGER DUCT RUNS, INCREASE DUCT SIZE AND CONTACT A QUALIFIED AND TRAINED INSTALLER.
- STRAIGHT RUNS AND GRADUAL TURNS ARE BEST; FOR EXAMPLE, EACH 90° ELBOW IS EQUIVALENT TO 5-10 FEET (1.52-3.05M) OF STRAIGHT RUN.
- NEVER USE FLEXIBLE DUCT; IT CREATES BACK PRESSURE/AIR TURBULENCE AND GREATLY REDUCES PERFORMANCE.
- PROPER PERFORMANCE IS DEPENDENT UPON PROPER DUCTING; MAKE SURE THAT A QUALIFIED AND TRAINED INSTALLER IS USED.
- CHECK WITH A QUALIFIED AND TRAINED INSTALLER OR LOCAL CODES FOR MAKEUP AIR REQUIREMENTS, IF ANY.
- MAX. AMP RATING FOR HOODS INCLUDES RECOMMENDED VENTILATOR KIT RATING; ALL PRODUCTS MUST BE HARD WIRED DIRECT WITH 2-WIRE WITH GROUND (REFER TO HOOD DATA CHART FOR MORE INFORMATION).
- A 1200 OR 1500 CFM (IF APPLICABLE) VENTILATOR KIT SHOULD BE USED WHEN INSTALLED OVER RANGE/RANGETOPS WITH GAS CHAR-GRILL.

VIKING



PROFESSIONAL AND DESIGNER
REFRIGERATION PRODUCTS

BUILT-IN 36"W. BOTTOM MOUNT REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 20.9 CU. FT.

REFRIGERATOR CAPACITY: 15.2 CU. FT.

FREEZER CAPACITY: 5.1 CU. FT.

APPROX. SHIPPING WEIGHT

LB(KG)

470 (211.5)

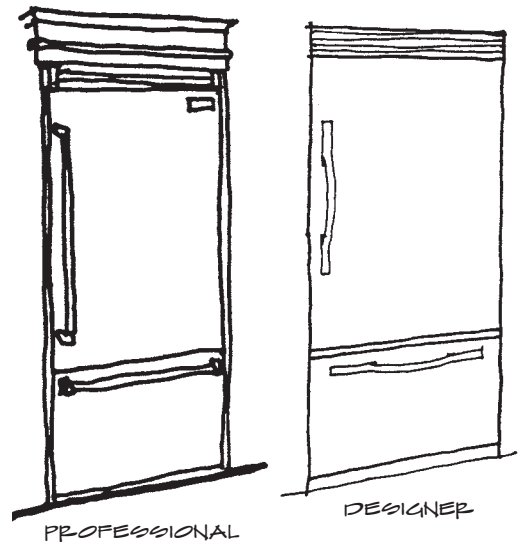
V0BB36? (R/L*) - PROFESSIONAL DOOR

V1BB36? (R/L*) - PROFESSIONAL INTEGRATED DOOR

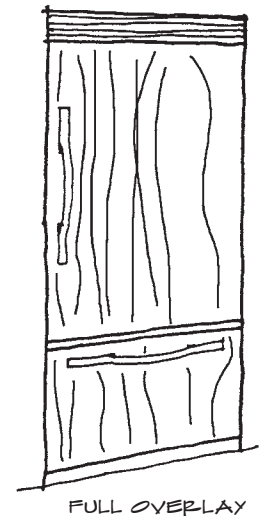
D0BB36? (R/L*) - DESIGNER DOOR

DFFB36? (R/L*) - FULL OVERLAY

- 34"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
 - FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
 - CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVORY™/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
 - TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS
 - TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
 - FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
 - TOP SHELF PROVIDES QUICK CHILL DOWN AREA
 - STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
 - ADAPTIVE DEFFROST
 - FACTORY-INSTALLED AUTOMATIC ICE MAKER
 - TWO SLIDE OUT WIRE BASKETS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° OR 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM



Wood/custom materials
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*R=RIGHT HINGE; L=LEFT HINGE

V0BB/D0BB/DFFB REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

WATER

- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR V0BB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR D0BB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BUILT-IN 42"W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 24.0 CU. FT.

REFRIGERATOR CAPACITY: 15.0 CU. FT.

FREEZER CAPACITY: 9.0 CU. FT.

APPROX. SHIPPING WEIGHT LB(KG)
525 (236.2)

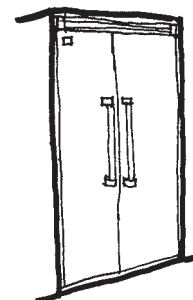
VCSB42? PROFESSIONAL DOOR

VISB42? PROFESSIONAL INTEGRATED DOOR

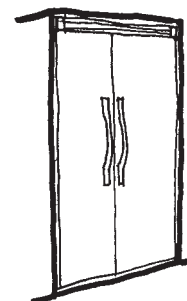
DDSB42? DESIGNER DOOR

DFSB42? FULL OVERLAY

- 34"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
 - FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
 - CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVORTH/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
 - SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
- QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
- MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- TOP SHELF PROVIDES QUICK CHILL DOWN AREA
- STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
 - ADAPTIVE DEFFROST
 - FACTORY-INSTALLED AUTOMATIC ICE MAKER
 - THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
 - THREE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 900, 1100 AND 1200 SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

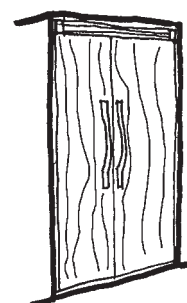


PROFESSIONAL



DESIGNER

Wood/custom materials



FULL OVERLAY

VCSB/DDSB/DFSB REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

WATER

- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCSB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND ECOPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDSB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

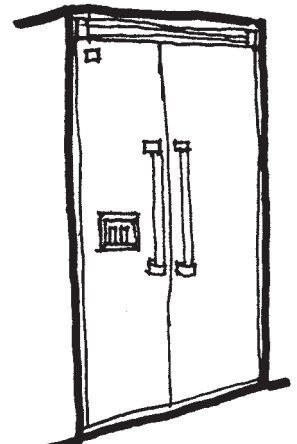
BUILT-IN 42"W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS WITH ICE & WATER DISPENSER

TOTAL CAPACITY: 23.1 CU. FT.
REFRIGERATOR CAPACITY: 14.5 CU. FT.
FREEZER CAPACITY: 8.6 CU. FT.

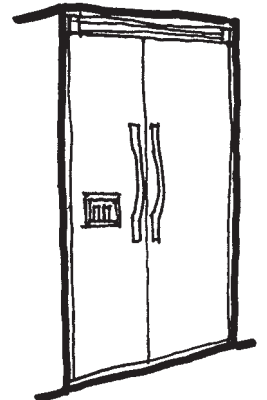
APPROX. SHIPPING WEIGHT LB(KG)
525 (236.2)

VCSB42SD PROFESSIONAL DOOR
VISB42SD PROFESSIONAL INTEGRATED DOOR
DSSB42SD DESIGNER DOOR
DFSB42SD FULL OVERLAY

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
- VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
- ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
- FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVORTM/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
- QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
- MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- TOP SHELF PROVIDES QUICK CHILL DOWN AREA
- STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
- ADAPTIVE DEFFROST
- FACTORY-INSTALLED AUTOMATIC ICE MAKER
- THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
- THREE LARGE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ICE/WATER DISPENSER
- THROUGH-THE-DOOR DISPENSER PROVIDES CUBED ICE, CRUSHED ICE AND WATER IN EASY ONE-HAND OPERATION
- PREMIUM WATER FILTER PROVIDES CLEANER WATER AND ICE SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 900, 1100 AND 1200 SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

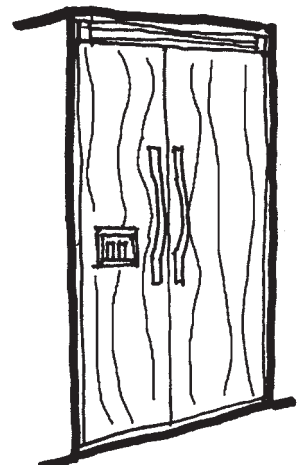


PROFESSIONAL



DESIGNER

Wood/custom
materials



FULL OVERLAY

BUILT-IN 48"W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 27.4 CU. FT.

REFRIGERATOR CAPACITY: 18.5 CU. FT.

FREEZER CAPACITY: 8.9 CU. FT.

APPROX. SHIPPING WEIGHT LB(KG)
650 (292.5)

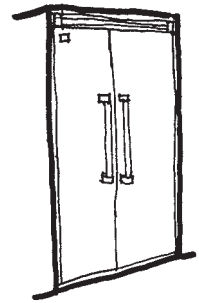
VCSB48? PROFESSIONAL DOOR

VISB48? PROFESSIONAL INTEGRATED DOOR

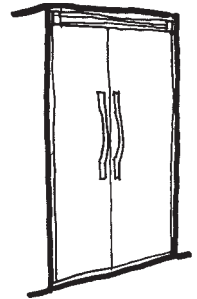
DDSB48? DESIGNER DOOR

DFS48? FULL OVERLAY

- 34"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
 - FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
 - CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVORTM/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
 - TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH ROLLER BEARING GLIDES
 - TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
 - THREE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
 - TOP SHELF PROVIDES QUICK CHILL DOWN AREA
 - STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
 - ADAPTIVE DEFFROST
 - FACTORY-INSTALLED AUTOMATIC ICE MAKER
 - THREE WIRE SHELVES AND TWO SLIDE-OUT BASKETS
 - FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM

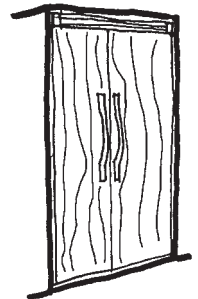


PROFESSIONAL



DESIGNER

Wood/custom materials
↓



FULL OVERLAY

VCSB/DDSB/DFS48 REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9 (NON-DISPENSER); 11.5 (DISPENSER)

WATER

- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCSB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDSB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BUILT-IN 48"W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS WITH ICE & WATER DISPENSER

TOTAL CAPACITY: 26.4 CU. FT.

REFRIGERATOR CAPACITY: 17.9 CU. FT.

FREEZER CAPACITY: 8.5 CU. FT.

APPROX. SHIPPING WEIGHT LB(KG)

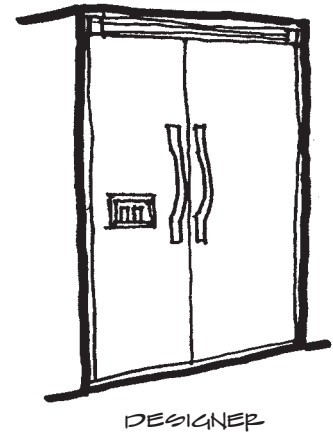
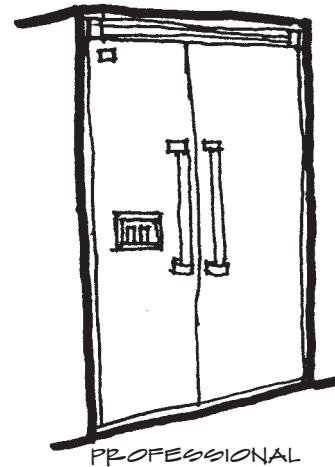
VCSB489D PROFESSIONAL DOOR 650 (292.5)

VISB489D PROFESSIONAL INTEGRATED DOOR

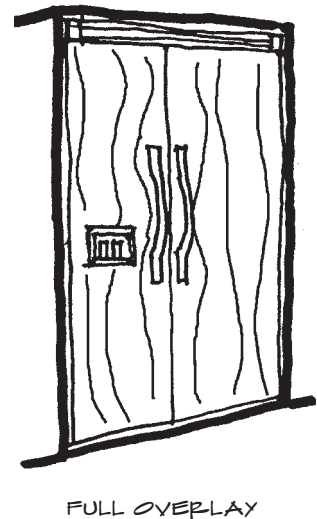
DDSB489D DESIGNER DOOR

DFSB489D FULL OVERLAY

- 34"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
- VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
- ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- FROST-FREE REFRIGERATOR
- FIVE ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVORTH/PRODUCE DRAWER WITH ROLLER BEARING GLIDES
- TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH ROLLER BEARING GLIDES
- TWO IN-THE-DOOR DAIRY COMPARTMENTS WITH COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- TOP SHELF PROVIDES QUICK CHILL DOWN AREA
- STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY
- FROST-FREE FREEZER
- ADAPTIVE DEFFROST
- FACTORY INSTALLED AUTOMATIC ICE MAKER
- THREE WIRE SHELVES AND SLIDE-OUT BASKET
- THREE LARGE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ICE/WATER DISPENSER
- THROUGH-THE-DOOR DISPENSER PROVIDES CUBED ICE, CRUSHED ICE AND WATER IN EASY ONE-HAND OPERATION
- PREMIUM WATER FILTER PROVIDES CLEANER WATER AND ICE SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICE MAKER; TWELVE-YEAR LIMITED - SEALED SYSTEM



Wood/custom materials

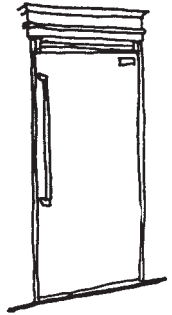


BUILT-IN 30"W. ALL REFRIGERATOR

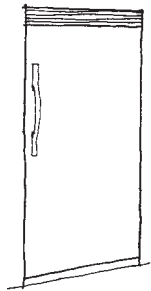
VORB304 PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.9)
VIRB304 PROFESSIONAL INTEGRATED	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.9)
DDRB304 DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.9)
DFRB304 FULL OVERLAY	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.9)

TOTAL CAPACITY: 18.2 CU. FT.

- 34"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVORTM/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
 - SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
 - QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
- TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH FULL- EXTENSION PRECISION BALL-BEARING GLIDES
- FOUR ADJUSTABLE FULL-WIDTH TEMPERED GLASS SPILLPROOF SHELVES
- TWO CONVENIENTLY LOCATED DELI DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR SEALED DAIRY COMPARTMENTS WITH MAGNETIC COVERS
- FOUR ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- TOP SHELF PROVIDES QUICK CHILL DOWN AREA
- STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY WITH COVER
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
- ROBUST HEAVY-DUTY DOOR HINGES
- POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
- AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- SHABBATH MODE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY- DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND DECORATIVE ITEMS

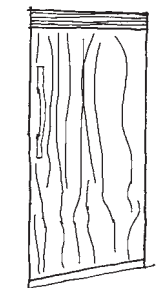


PROFESSIONAL



DESIGNER

Wood/custom materials



FULL OVERLAY

*R=RIGHT HINGE; L=LEFT HINGE

VORB/DDRB/DFRB ALL REFRIGERATOR ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

FINISH DETAILS FOR VORB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECOPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDRB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

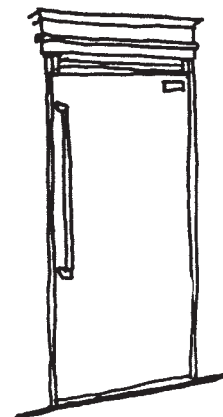
BUILT-IN 36"W. ALL REFRIGERATOR

VORB964 PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)
VIRB964 PROFESSIONAL INTEGRATED DOOR	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)
DDRB964 DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)
DPRB964 FULL OVERLAY	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)

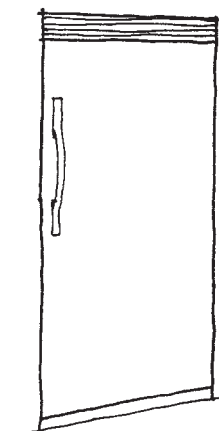
TOTAL CAPACITY: 22.8 CU. FT.

- 84"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- CONVERTIBLE TEMPERATURE CONTROLLED MEAT SAVORTH/PRODUCE DRAWER WITH PRECISION BALL-BEARING GLIDES
- SEPARATE TEMPERATURE CONTROL CAN BE SET FOR PRODUCE OR FRESH MEAT STORAGE
- QUICK CHILL OPTION CHILLS FOODS AND BEVERAGES IN MINUTES
- TWO MOISTURE ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS WITH FULL- EXTENSION PRECISION BALL-BEARING GLIDES
- SIX ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES (4 HALF-WIDTH, 2 FULL-WIDTH)
- TWO CONVENIENTLY LOCATED DELI DRAWERS WITH FULL-EXTENSION PRECISION BALL-BEARING GLIDES
- TWO IN-THE-DOOR SEALED DAIRY COMPARTMENTS WITH MAGNETIC COVERS
- FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS (2 HALF-WIDTH; 3 FULL-WIDTH)
- TOP SHELF PROVIDES QUICK CHILL DOWN AREA
- STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY WITH COVER
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
- ROBUST HEAVY-DUTY DOOR HINGES
- POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
- AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- SABBATH MODE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND DECORATIVE ITEMS

*R=RIGHT HINGE; L=LEFT HINGE

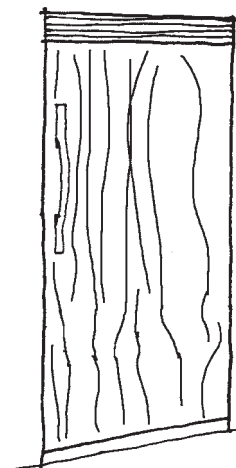


PROFESSIONAL



DESIGNER

Wood/custom materials



FULL OVERLAY

BUILT-IN 30"W. ALL FREEZER

VCFB304 PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.3)
VIFB304 PROFESSIONAL INTEGRATED DOOR	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.3)
DDFB304 DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.3)
DFFB304 FULL OVERLAY	APPROX. SHIPPING WEIGHT LB(KG)	425 (191.3)

TOTAL CAPACITY: 15.9 CU. FT.

• 84"H./24"D.

• PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM

- VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
- ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
- MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- SIX ADJUSTABLE HALF-WIDTH WIRE SHELVES
- ONE FULL-WIDTH METAL SHELF
- TWO FULL-WIDTH SLIDE-OUT WIRE BASKETS WITH TEMPERED GLASS FRONTS
- FACTORY-INSTALLED AUTOMATIC ICE MAKER
- ONE FULL-WIDTH ICE STORAGE DRAWER WITH TWO SEPARATE METAL ICE BINS
- FULL-EXTENSION PRECISION BALL-BEARING GLIDES ON ALL BASKETS AND DRAWERS
- THREE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ADAPTIVE DEFFROST
- ALL METAL FREEZER INTERIOR
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
- ROBUST HEAVY-DUTY DOOR HINGES
- POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
- AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN Ajar FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- SABBATH MODE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND DECORATIVE ITEMS

*R=RIGHT HINGE; L=LEFT HINGE

VCFB/DDFB/DFFB ALL FREEZER ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.9

WATER

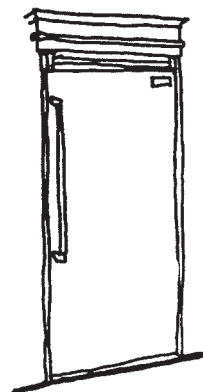
- INLET WATER REQUIREMENTS - 1/4" COPPER TUBING

FINISH DETAILS FOR VCFB MODELS ONLY

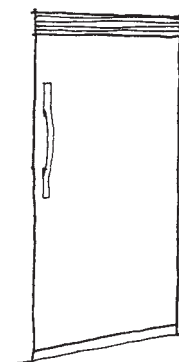
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECOPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL UPPER GRILLE, STAINLESS STEEL SIDE TRIM, STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS, AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS, AND SIDE TRIM. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS FOR DDFB MODELS ONLY

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- DOOR PANELS MATCH DESIGNATED FINISH, STAINLESS STEEL HANDLE
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL FINISHED UPPER GRILLE, STAINLESS STEEL FINISHED SIDE TRIM, STAINLESS STEEL HANDLES AND BLACK LOWER KICKPLATE.
- BRASS TRIM OPTION (BR) - HANDLE. SUPER DURABLE, LONG LASTING BRASS FINISH. DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

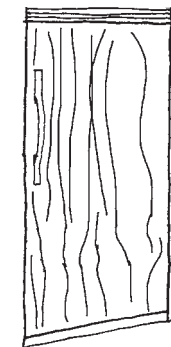


PROFESSIONAL



DESIGNER

Wood/custom materials



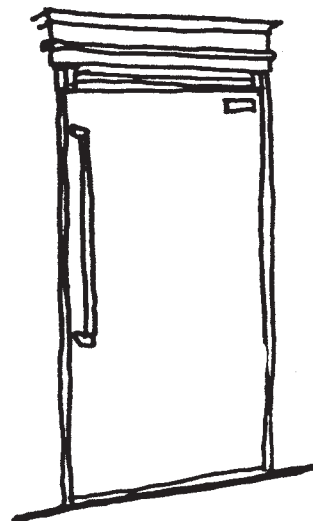
FULL OVERLAY

BUILT-IN 36"W. ALL FREEZER

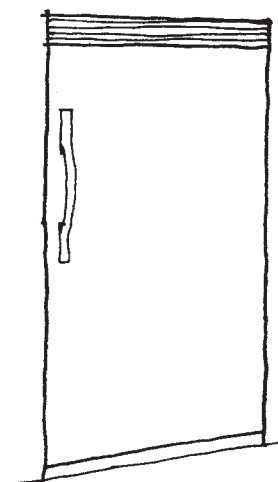
VCFB364 PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)
VIFB364 PROFESSIONAL INTEGRATED DOOR	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)
DDFB364 DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)
DFFB364 FULL OVERLAY	APPROX. SHIPPING WEIGHT LB(KG)	500 (225)

TOTAL CAPACITY: 19.1 CU. FT.

- 34"H./24"D.
- PROCHILL™ TEMPERATURE MANAGEMENT SYSTEM
 - VARIABLE SPEED SINGLE COMPRESSOR SYSTEM INCLUDES THE QUIETEST, MOST TECHNOLOGICALLY ADVANCED COMPRESSOR AVAILABLE
 - ELECTRONIC CONTROLS MAINTAIN THE TEMPERATURE SELECTION WITHIN 1 OF
 - MULTI-CHANNEL AIRFLOW SYSTEM REMOVES ODORS AND EXCESS HUMIDITY
- SIX ADJUSTABLE HALF-WIDTH WIRE SHELVES
- ONE FULL-WIDTH METAL SHELF
- TWO FULL-WIDTH SLIDE-OUT WIRE BASKETS WITH TEMPERED GLASS FRONTS
- FACTORY-INSTALLED AUTOMATIC ICE MAKER
- ONE FULL-WIDTH ICE STORAGE DRAWER WITH TWO SEPARATE METAL ICE BINS
- FULL-EXTENSION PRECISION BALL-BEARING GLIDES ON ALL BASKETS AND DRAWERS
- FIVE ADJUSTABLE ALUMINUM DOOR BINS WITH TEMPERED GLASS FRONTS
- ADAPTIVE DEFROST
- ALL METAL FREEZER INTERIOR
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- DUAL MAGNET AND SPRING-ASSISTED DOOR CLOSER MECHANISM
- ROBUST HEAVY-DUTY DOOR HINGES
- POWER INTERRUPTION SWITCH TO TURN OFF ALL POWER
- AUTOMATIC ENERGY SAVING EXTERIOR MOISTURE CONTROL SYSTEM
- OPEN DOOR ALARM SOUNDS AND GLOWS TO WARN THAT DOOR HAS BEEN AJAR FOR THREE MINUTES
- ADJUSTABLE DOOR STOPS STANDARD - 90°, 110° AND 120° SWING
- SABBATH MODE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM; NINETY-DAY LIMITED - COSMETIC PARTS SUCH AS GLASS, PAINTED ITEMS AND DECORATIVE ITEMS

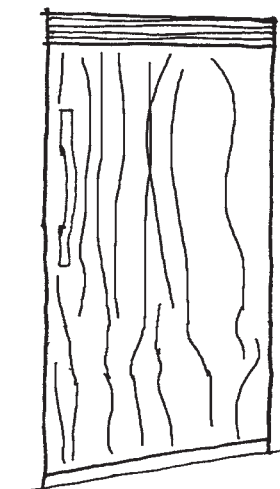


PROFESSIONAL



DESIGNER

Wood/custom materials
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FULL OVERLAY

*R=RIGHT HINGE; L=LEFT HINGE

BUILT-IN REFRIGERATOR ACCESSORIES

SIDE PANEL AND TOP KITS

36" W. BOTTOM-MOUNT

PSSPL 3	PROFESSIONAL SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
PSSPR 3	PROFESSIONAL SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
DSSPL 3	DESIGNER SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
DSSPR 3	DESIGNER SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)

42" W. SIDE-BY-SIDE/48"W. SIDE-BY-SIDE/30" W & 36" W.

ALL REFRIGERATORS/FREEZERS

PSSPL 2	PROFESSIONAL SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
PSSPR 2	PROFESSIONAL SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
DSSPL 2	DESIGNER SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
DSSPR 2	DESIGNER SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)

TOP PANEL KITS

TOP-30 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	21 (9.5)
TOP-36 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	22 (10.0)
TOP-42 42"W.	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
TOP-48 48"W.	APPROX. SHIPPING WEIGHT LB(KG)	24 (10.8)

- STAINLESS STEEL
- PROVIDES FINISHED "FREESTANDING" LOOK
- UNIT MUST STILL BE SECURED TO WALL

HANDLE KITS

PHKDFBB-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
PHKDFBB-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
PHKDFSB-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
PHKDFSB-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
HKFDS-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
HKFDS-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
PHK2G-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
PHK2G-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
DHK2G-SS	DESIGNER STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
DHK2G-BR	DESIGNER BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)

- FOR USE WITH FULL OVERLAY REFRIGERATORS/FREEZERS
- FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
- ALLOWS REFRIGERATOR/FREEZERS WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS
- PHKDFBB/HKFDS - FOR DFBB (TWO HANDLES)
- PHKDFSB/HKFDS - FOR DFSB (TWO HANDLES)
- BOTTOM-MOUNT REFRIGERATOR/FREEZERS ACCEPT PHKDFBB AND HKFDS HANDLE KITS
- SIDE-BY-SIDE REFRIGERATOR/FREEZERS ACCEPT PHKDFSB AND HKFDS HANDLE KITS
- ALL REFRIGERATORS/ALL FREEZERS ACCEPT PHK2G/DHK2G (ONE HANDLE) OR PHKDFSB/HKFDS (TWO HANDLE) KITS



DESIGNER

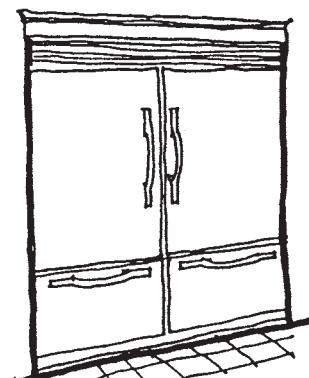


PROFESSIONAL

TOP GRILLE KITS / CENTER TRIM KITS

PBRTCK 7 2-SS PROFESSIONAL 7 2"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
DBRTCK 7 2-SS DESIGNER 7 2"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
PCFG00-SS PROFESSIONAL 60"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	21 (9.5)
PCFG00-SS PROFESSIONAL 60"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
PCCK 7 2-SS PROFESSIONAL 7 2"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
ICFG00-SS PROFESSIONAL INTEGRATED 60"W. KIT	APPROX. SHIPPING WEIGHT LB(KG)	21 (9.5)
ICFG00-SS PROFESSIONAL INTEGRATED 60"W. KIT	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
ICCK 7 2-SS PROFESSIONAL INTEGRATED 7 2"W. KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
DCFG00-SS DESIGNER 60"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	21 (9.5)
DCFG00-SS DESIGNER 60"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	23 (10.4)
DCCK 7 2-SS DESIGNER 7 2"W. GRILLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	25 (11.3)
FTCK-SS CENTER TRIM KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)

- FOR USE WITH INSTALLATION OF TWO REFRIGERATORS AND/OR FREEZERS
- CREATES A "SINGLE UNIT" LOOK
- GRILLE KITS INCLUDE FULL-LENGTH UPPER GRILLE, CENTER CABINET TRIM CONNECTOR, AND ALL INSTALLATION HARDWARE
- CENTER TRIM KIT INCLUDES CENTER CABINET TRIM CONNECTOR TO INSTALL TWO FULL OVERLAY WITH WOOD TOP GRILLE
- PBRTCK - FOR TWO VCRB UNITS
- DBRTCK - FOR TWO DDBB OR DDFB UNITS
- PCCK - FOR TWO VCRB/VCFB UNITS
- DCCK - FOR TWO DDBB/DDFB/DFRB/DFFB UNITS
- FTCK - FOR TWO DFBF/DFRB/DFFB UNITS



REPLACEMENT WATER FILTER

RWF-DISP	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
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- REPLACES WATER FILTER CARTRIDGES SUPPLIED WITH SIDE-BY-SIDE REFRIGERATORS WITH ICE AND WATER DISPENSERS
- REDUCES SEDIMENT, TASTE, AND ODOR
- REDUCES CYSTS, PARTICULATES, TURBIDITY, LEAD, CHLORINE, ATRAZINE AND LINDANE
- NSF CERTIFIED
- READY TO INSTALL - NO ASSEMBLY REQUIRED

SIDE PANEL HARDWARE KIT

SPHKDS	APPROX. SHIPPING WEIGHT LB(KG)	3 (1.4)
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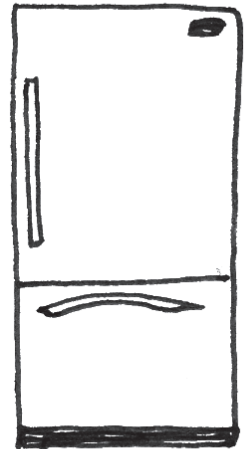
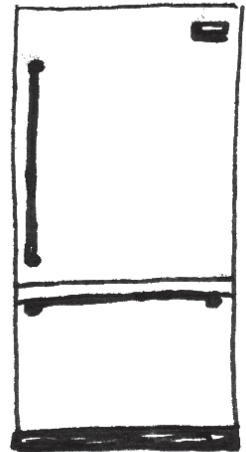
- FOR USE WITH DESIGNER BUILT-IN REFRIGERATOR/FREEZERS
- ALLOWS INSTALLATION OF CUSTOM SIDE PANELS
- KIT CONTAINS BRACKETS, SCREWS AND INSTALLATION INSTRUCTIONS TO MOUNT PANELS ON LEFT AND RIGHT SIDE

FREESTANDING 36"W. BOTTOM-MOUNT REFRIGERATOR/FREEZERS

TOTAL CAPACITY: 19.9 CU. FT. REFRIGERATOR CAPACITY: 14.4 CU. FT. FREEZER CAPACITY: 5.5 CU. FT.

VGBF096 (R/L) PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	327 (148.7)
DDBF096 (R/L) DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	327 (148.7)

- CABINET DEPTH DESIGN (24 IN. DEEP SIDE PANELS) INTEGRATES WITH SURROUNDING CABINETRY
- ELECTRONIC TEMPERATURE CONTROL WITH TEMPERATURE READOUT MAINTAINS THE SELECTED TEMPERATURE IN BOTH THE REFRIGERATOR AND FREEZER COMPARTMENTS
- FROST-FREE REFRIGERATOR
- FOUR SLIDE-OUT ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES; ONE STATIONARY GLASS SHELF
- TEMPERATURE ADJUSTABLE MEAT SAVORY/PRODUCE DRAWER CAN BE SET FOR EITHER PRODUCE OR LONG-TERM FRESH MEAT STORAGE WITH ITS SEPARATE TEMPERATURE CONTROL
- TWO MOISTURE-ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS
- IN-THE-DOOR DAIRY COMPARTMENT WITH COVER
- FOUR DOOR BINS (THREE HALF-WIDTH, ONE FULL-WIDTH)
- INTERNAL FILTERED WATER DISPENSING
- PREMIUM WATER FILTER PROVIDES CLEANER WATER SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
- STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY WITH LID
- FROST-FREE FREEZER
- ADAPTIVE DEFFROST
- FACTORY INSTALLED AUTOMATIC ICE MAKER
- MAX ICE FEATURE
- TWO SLIDE-OUT BASKETS
- DOOR OPEN ALARM SOUNDS TO WARN THAT DOOR HAS BEEN AJAR FOR FIVE MINUTES
- ENERGY STAR QUALIFIED
- TWO-YEAR FULL WARRANTY- COMPLETE UNIT; SIX-YEAR FULL WARRANTY SEALED SYSTEM AND ICEMAKERS; TWELVE-YEAR LIMITED - SEALED SYSTEM



VGBF/DDBF REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 1/2 FOOT CORD INCLUDED WITH UNIT
- 3 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM 7.9 AMPS

WATER

- INLET WATER REQUIREMENTS - 1/4 IN. COPPER TUBING

FINISH DETAILS

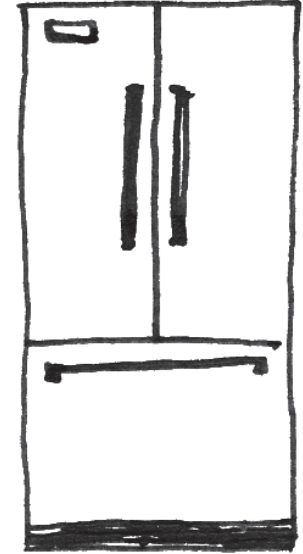
- STAINLESS STEEL (SS) DOOR FRONT WITH BLACK CABINET

FREESTANDING 36"W. FRENCH DOOR BOTTOM-MOUNT REFRIGERATOR/FREEZERS

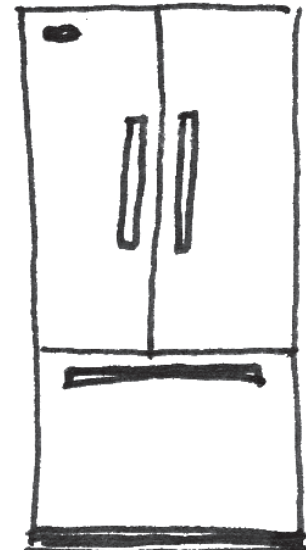
TOTAL CAPACITY: 19.6 CU. FT. REFRIGERATOR CAPACITY: 14.1 CU. FT. FREEZER CAPACITY: 5.5 CU. FT.

VCCFF036 PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	227 (148.7)
DDFF036 DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	227 (148.7)

- CABINET DEPTH" DESIGN (2 4" DEEP SIDE PANELS) INTEGRATES WITH SURROUNDING CABINETRY
- ELECTRONIC TEMPERATURE CONTROL WITH TEMPERATURE READOUT MAINTAINS THE SELECTED TEMPERATURE IN BOTH THE REFRIGERATOR AND FREEZER COMPARTMENTS
- FROST-FREE REFRIGERATOR
- FOUR SLIDE-OUT ADJUSTABLE TEMPERED GLASS SPILLPROOF SHELVES; ONE STATIONARY GLASS SHELF
- TEMPERATURE ADJUSTABLE MEAT SAVORTM/PRODUCE DRAWER CAN BE SET FOR EITHER PRODUCE OR LONG-TERM FRESH MEAT STORAGE WITH ITS SEPARATE
- TEMPERATURE CONTROL
- TWO MOISTURE-ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS
- IN-THE-DOOR DAIRY COMPARTMENT WITH COVER
- FIVE DOOR BINS; TWO FOR GALLON STORAGE
- INTERNAL FILTERED WATER DISPENSING
 - PREMIUM WATER FILTER PROVIDES CLEANER WATER SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
 - STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY WITH LID
- FROST-FREE FREEZER
- ADAPTIVE DEFFROST
- FACTORY INSTALLED AUTOMATIC ICE MAKER
- MAX ICE FEATURE
- TWO SLIDE-OUT BASKETS
- DOOR OPEN ALARM SOUNDS TO WARN THAT DOOR HAS BEEN AJAR FOR FIVE MINUTES
- ENERGY STAR QUALIFIED
- TWO-YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICEMAKERS; TWELVE-YEAR LIMITED - SEALED SYSTEM



PROFESSIONAL



DESIGNER

VCCFF/DDFF REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 1/2 FOOT CORD INCLUDED WITH UNIT
- 3 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM 7.9 AMPS

WATER

- INLET WATER REQUIREMENTS - 1/4 IN. COPPER TUBING

FINISH DETAILS

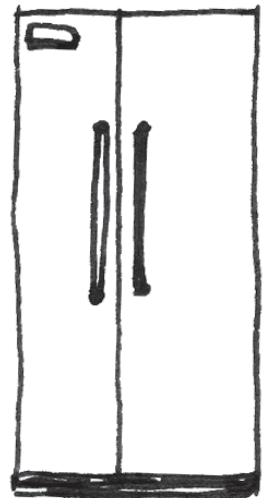
- STAINLESS STEEL (SS) DOOR FRONT WITH BLACK CABINET

FREESTANDING 36"W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS

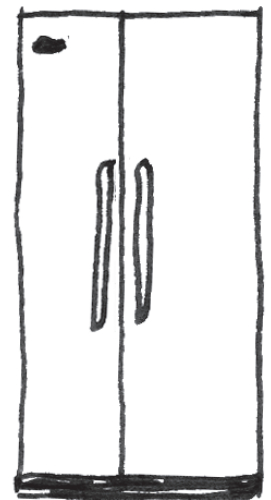
TOTAL CAPACITY: 21.5 CU. FT. REFRIGERATOR CAPACITY: 17.5 CU. FT. FREEZER CAPACITY: 8.0 CU. FT.

VCSFO36 PROFESSIONAL DOOR APPROX. SHIPPING WEIGHT LB(KG) 314 (141.3)
 DDSFO36 DESIGNER DOOR APPROX. SHIPPING WEIGHT LB(KG) 314 (141.3)

- CABINET DEPTH DESIGN (24" DEEP SIDE PANELS) INTEGRATES WITH SURROUNDING CABINETRY
- ELECTRONIC TEMPERATURE CONTROL WITH TEMPERATURE READOUT MAINTAINS THE SELECTED TEMPERATURE IN BOTH THE REFRIGERATOR AND FREEZER COMPARTMENTS
- FROST-FREE REFRIGERATOR
 - FOUR TEMPERED GLASS SPILLPROOF SHELVES
 - TEMPERATURE ADJUSTABLE MEAT SAVORTM/PRODUCE DRAWER CAN BE SET FOR EITHER PRODUCE OR LONG-TERM FRESH MEAT STORAGE WITH ITS SEPARATE TEMPERATURE CONTROL
 - TWO MOISTURE-ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS
 - IN-THE-DOOR DAIRY COMPARTMENT WITH COVER
 - FIVE DOOR BINS; THREE FOR GALLON STORAGE
 - SEPARATE ADJUSTABLE TEMPERATURE CONTROL FOR DOOR BIN AREA
 - STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY WITH LID
- FROST-FREE FREEZER
 - ADAPTIVE DEFROST
 - FACTORY INSTALLED AUTOMATIC ICE MAKER
 - MAX ICE FEATURE
 - TWO WIRE SHELVES AND TWO SLIDE-OUT BASKETS
 - FIVE DOOR BINS; THREE TILT OUTWARD FOR EASY ACCESS
- DOOR OPEN ALARM SOUNDS TO WARN THAT DOOR HAS BEEN AJAR FOR FIVE MINUTES
- ENERGY STAR QUALIFIED
- TWO-YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICEMAKERS; TWELVE-YEAR LIMITED - SEALED SYSTEM



PROFESSIONAL



DESIGNER

VCSF/DSF REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 1/2 FOOT CORD INCLUDED WITH UNIT
- 3 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM 7.8 AMPS

WATER

- INLET WATER REQUIREMENTS - 1/4 IN. COPPER TUBING

FINISH DETAILS

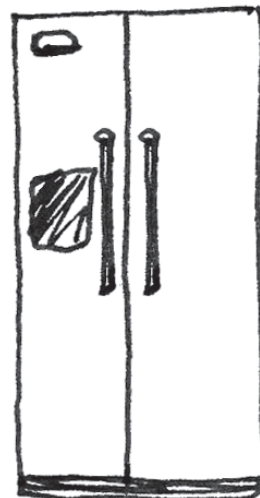
- STAINLESS STEEL (SS) DOOR FRONT WITH BLACK CABINET

FREESTANDING 36"W. SIDE-BY-SIDE REFRIGERATOR/FREEZERS WITH ICE AND WATER DISPENSERS

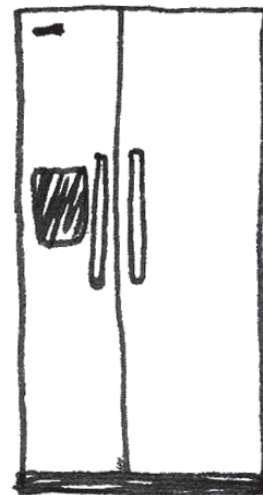
TOTAL CAPACITY: 21.6 CU. FT. REFRIGERATOR CAPACITY: 19.5 CU. FT. FREEZER CAPACITY: 8.1 CU. FT.

VCSFO36D PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	314 (141.3)
DDSF36D DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	314 (141.3)

- CABINET DEPTH DESIGN (24 IN. DEEP SIDE PANELS) INTEGRATES WITH SURROUNDING CABINETRY
- ELECTRONIC TEMPERATURE CONTROL WITH TEMPERATURE READOUT MAINTAINS THE SELECTED TEMPERATURE IN BOTH THE REFRIGERATOR AND FREEZER COMPARTMENTS
- FROST-FREE REFRIGERATOR
 - FOUR TEMPERED GLASS SPILLPROOF SHELVES
 - TEMPERATURE ADJUSTABLE MEAT SAVORTM/PRODUCE DRAWER CAN BE SET FOR EITHER PRODUCE OR LONG-TERM FRESH MEAT STORAGE WITH ITS SEPARATE TEMPERATURE CONTROL
 - TWO MOISTURE-ADJUSTABLE, SEE-THROUGH PRODUCE DRAWERS
 - IN-THE-DOOR DAIRY COMPARTMENT WITH COVER
 - FOUR DOOR BINS; THREE FOR GALLON STORAGE
 - SEPARATE ADJUSTABLE TEMPERATURE CONTROL FOR DOOR BIN AREA
 - STANDARD ACCESSORIES INCLUDE EGG BIN AND BUTTER TRAY WITH LID
- FROST-FREE FREEZER
 - ADAPTIVE DEFFROST
 - FACTORY INSTALLED AUTOMATIC ICE MAKER
 - MAX ICE FEATURE
 - TWO WIRE SHELVES AND TWO SLIDE-OUT BASKETS
 - FOUR DOOR BINS; TWO TILT OUTWARD FOR EASY ACCESS ICE/WATER DISPENSER
 - THROUGH-THE-DOOR DISPENSER PROVIDES CUBED ICE, CRUSHED ICE AND WATER IN EASY ONE-HAND OPERATION
 - PREMIUM WATER FILTER PROVIDES CLEANER WATER AND ICE SUPPLY BY FILTERING BAD TASTES, ODORS, SEDIMENT AND HARMFUL CONTAMINANTS
 - DOOR OPEN ALARM SOUNDS TO WARN THAT DOOR HAS BEEN AJAR FOR FIVE MINUTES
- ENERGY STAR QUALIFIED
- TWO-YEAR FULL WARRANTY - COMPLETE UNIT; SIX-YEAR FULL WARRANTY - SEALED SYSTEM AND ICEMAKERS; TWELVE-YEAR LIMITED - SEALED SYSTEM



PROFESSIONAL



DESIGNER

VCSF/DDSF REFRIGERATOR/FREEZERS

ELECTRICAL

- 5 1/2 FOOT CORD INCLUDED WITH UNIT
- 3 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM 9.4 AMPS

WATER

- INLET WATER REQUIREMENTS - 1/2 IN. COPPER TUBING

FINISH DETAILS

- STAINLESS STEEL (SS) DOOR FRONT WITH BLACK CABINET;

FREESTANDING REFRIGERATOR ACCESSORIES

REPLACEMENT WATER FILTER

RWF-FR APPROX. SHIPPING WEIGHT LB(KG) 5 (2.3)

- REPLACES WATER FILTER CARTRIDGES SUPPLIED WITH FREESTANDING REFRIGERATOR/FREEZERS
- REDUCES SEDIMENT, BAD TASTE, AND ODOR
- REDUCES CYSTS, PARTICULATES, TURBIDITY, LEAD, CHLORINE, ATRAZINE AND LINDANE
- NSF CERTIFIED
- READY TO INSTALL - NO ASSEMBLY REQUIRED



BRASS HANDLE KITS

PFRHKBBR (PROFESSIONAL BOTTOM-MOUNT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
PFRHKFBR (PROFESSIONAL FRENCH DOOR)	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)
PFRHKBBR (PROFESSIONAL SIDE-BY-SIDE)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
DPRHKBBR (DESIGNER BOTTOM-MOUNT/SIDE-BY-SIDE)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
DPRHKFBR (DESIGNER FRENCH DOOR)	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)

- REPLACES HANDLES SUPPLIED WITH UNIT FOR BRASS TRIM
- BOTTOM-MOUNT AND SIDE-BY-SIDE KITS INCLUDE TWO HANDLES; FRENCH DOOR KITS INCLUDE THREE HANDLES

SIDE TRIM AND TOP GRILLE KITS FOR BUILT-IN LOOK

- STAINLESS STEEL FINISH
- USE OF BOTH SIDE TRIM AND TOP GRILLE KIT PROVIDES BUILT-IN LOOK

KITS TO ORDER FOR PROFESSIONAL RIGHT HINGED BOTTOM-MOUNT

FRSTKRB (SIDE TRIM KIT)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
PFRGKRB (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

KITS TO ORDER FOR PROFESSIONAL LEFT HINGED BOTTOM-MOUNT

FRSTKLB (SIDE TRIM KIT)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
PFRGKLB (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

KITS TO ORDER FOR PROFESSIONAL FRENCH DOOR BOTTOM-MOUNT

FRSTKF (SIDE TRIM KIT)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
PFRGKFS (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

KITS TO ORDER FOR PROFESSIONAL SIDE-BY-SIDE

FRSTKS (SIDE TRIM KIT)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
PFRGKFS (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

KITS TO ORDER FOR DESIGNER RIGHT HINGED BOTTOM-MOUNT

FRSTKRB (SIDE TRIM KIT)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
DPRGKRB (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

KITS TO ORDER FOR DESIGNER LEFT HINGED BOTTOM-MOUNT

FRSTKLB (SIDE TRIM KIT)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
DPRGKLB (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

KITS TO ORDER FOR DESIGNER FRENCH DOOR BOTTOM-MOUNT

FRSTKF (SIDE TRIM KIT)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
DPRGKFS (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

KITS TO ORDER FOR DESIGNER SIDE-BY-SIDE

FRSTKS (SIDE TRIM KIT)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
DPRGKFS (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

SIDE PANEL, GRILLE AND TOP KITS FOR WRAPPED LOOK

- STAINLESS STEEL FINISH
- USE OF ALL THREE KITS PROVIDES WRAPPED LOOK
- SIDE PANEL KITS INCLUDE PANELS FOR BOTH SIDES

KITS TO ORDER FOR PROFESSIONAL RIGHT HINGED BOTTOM-MOUNT

PFRGKRB (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
FRSPKRB (SIDE PANEL KIT)	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
FRTOP (TOP KIT)	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)

KITS TO ORDER FOR PROFESSIONAL LEFT HINGED BOTTOM-MOUNT

PFRGKLB (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
FRSPKLB (SIDE PANEL KIT)	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
FRTOP (TOP KIT)	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)

KITS TO ORDER FOR PROFESSIONAL FRENCH DOOR BOTTOM-MOUNT

PFRGKFS (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
FRSPKFS (SIDE PANEL KIT)	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
FRTOP (TOP KIT)	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)

KITS TO ORDER FOR PROFESSIONAL SIDE-BY-SIDE

PFRGKFS (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
FRSPKFS (SIDE PANEL KIT)	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
FRTOP (TOP KIT)	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)

KITS TO ORDER FOR DESIGNER RIGHT HINGED BOTTOM-MOUNT

DFRGKRB (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
FRSPKRB (SIDE PANEL KIT)	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
FRTOP (TOP KIT)	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)

KITS TO ORDER FOR DESIGNER LEFT HINGED BOTTOM-MOUNT

DFRGKLB (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
FRSPKLB (SIDE PANEL KIT)	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
FRTOP (TOP KIT)	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)

KITS TO ORDER FOR DESIGNER FRENCH DOOR BOTTOM-MOUNT

DFRGKFS (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
FRSPKFS (SIDE PANEL KIT)	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
FRTOP (TOP KIT)	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)

KITS TO ORDER FOR DESIGNER SIDE-BY-SIDE

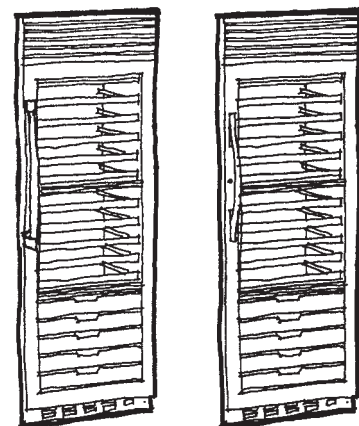
DFRGKFS (GRILLE KIT)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
FRSPKFS (SIDE PANEL KIT)	APPROX. SHIPPING WEIGHT LB(KG)	60 (27.0)
FRTOP (TOP KIT)	APPROX. SHIPPING WEIGHT LB(KG)	19 (8.6)

BUILT-IN 30"W. FULL HEIGHT WINE CELLARS

V6WB300 (R/L*) - PROFESSIONAL CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
V6WB300F (R/L*) - PROFESSIONAL FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
DDWB300 (R/L*) - DESIGNER CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
DDWB300F (R/L*) - DESIGNER FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
DFWB300 (R/L*) - FULL OVERLAY CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)
DFWB300F (R/L*) - FULL OVERLAY FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	575 (261.0)

- 30"W. X 84"H. X 24"D.
- EXCLUSIVE TRITEMP™ STORAGE SYSTEM
 - THREE INDEPENDENT TEMPERATURE ZONES
 - SETTINGS ARE ADJUSTABLE IN EACH ZONE FROM 43°F (6.1°C) TO 65°F (18.3°C)
 - ELECTRONIC CONTROL CENTER MAINTAINS SET TEMPERATURE WITHIN 1.5°F (.8°C)
- EXCLUSIVE GLASS CONTROL PAD
- ACCOMMODATES UP TO 150 FULL-SIZE BOTTLES
- VERSATILE SHELVING SYSTEM STORES STANDARD, MAGNUM, AND HALF-SIZE BOTTLES
- TWO CONVERTIBLE WINE SHELVES ADJUST TO ALLOW FOR BOTTLE DISPLAY
- SOLID MAPLE WOOD FACINGS MAY BE FINISHED TO COORDINATE WITH SURROUNDING CABINETRY
- COATED WINE SHELVES REDUCE VIBRATION AND HOLD BOTTLES IN PLACE
- SHELVES ARE FULLY REMOVABLE FOR EASY CLEANING
- ULTRAVIOLET RESISTANT TEMPERED GLASS
- BLACK INTERIOR
- LOW INTENSITY LIGHTING
- LOWER ZONE WITH RAISED WOOD FACINGS
- HIGH TEMPERATURE ALARM
- DOOR OPEN ALARM
- HOME SECURITY SYSTEM CONNECTION
- DUAL MAGNET AND SPRING ASSIST DOOR CLOSURE MECHANISM
- KEYPED DOOR LOCK
- DOOR STOP POSITIONS OF 90°, 110° AND 120°
- POWER INTERRUPTION SWITCH
- TOP MOUNTED AND FRONT VENTING SEALED REFRIGERATION SYSTEM
- REMOVABLE LOWER KICKPLATE
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM

*R=RIGHT HINGE; L=LEFT HINGE



PROFESSIONAL DESIGNER



FULL OVERLAY

V6WB/DDWB/DFWB WINE CELLARS

ELECTRICAL

- 5 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3PRONG PLUG
- 115 V/60 HZ; MAXIMUM AMPS - 2.0

FINISH DETAILS V6WB

- CLEAR AND FLUTED GLASS DOORS AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS DDWB

- CLEAR AND FLUTED GLASS DOORS AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE.
- BRASS TRIM OPTION (BR) - INCLUDES DOOR HANDLES. SUPER DURABLE, LONG LASTING BRASS FINISH. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS DFWB

- DFWB ACCEPTS 3/4" THICK CUSTOM PANEL - NO VISIBLE TRIM

FULL HEIGHT WINE CELLAR ACCESSORIES

SIDE PANEL AND TOP KITS

PSSPL 2	PROFESSIONAL SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
PSSPR 2	PROFESSIONAL SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
DSSPL 2	DESIGNER SIDE PANEL LEFT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)
DSSPR 2	DESIGNER SIDE PANEL RIGHT	APPROX. SHIPPING WEIGHT LB(KG)	45 (20.2)

TOP PANEL KITS

TOP-30	TOP PANEL - 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	21 (9.5)
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- STAINLESS STEEL
- PROVIDES FINISHED "FREESTANDING" LOOK
- UNIT MUST STILL BE SECURED TO WALL

HANDLE KITS

PHK 20-SS	PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
PHK 20-BR	PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
DHK 25-SS	DESIGNER STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)
DHK 25-BR	DESIGNER BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	7 (3.2)

- FOR USE WITH FULL OVERLAY DFWB WINE CELLARS
- FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
- INCLUDES HANDLE AND OTHER INSTALLATION HARDWARE
- ALLOWS DFWB WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL & DESIGNER PRODUCTS



DESIGNER



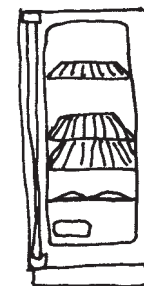
PROFESSIONAL

UNDERCOUNTER/FREESTANDING 15"W. REFRIGERATED BEVERAGE CENTERS

VUAR 150D (R/L*) - PROFESSIONAL SOLID DOOR
DUAR 150D (R/L*) - DESIGNER SOLID DOOR
VUAR 150 (REVERSIBLE) - PROFESSIONAL CLEAR GLASS DOOR
VUAR 150F (REVERSIBLE) - PROFESSIONAL FLUTED GLASS DOOR
VUAR 151 (REVERSIBLE) - PROFESSIONAL CLEAR GLASS DOOR
VUAR 151F (REVERSIBLE) - PROFESSIONAL FLUTED GLASS DOOR
DUAR 150 (REVERSIBLE) - DESIGNER CLEAR GLASS DOOR
DUAR 150F (REVERSIBLE) - DESIGNER FLUTED GLASS DOOR
DUAR 151 (REVERSIBLE) - DESIGNER CLEAR GLASS DOOR
DUAR 151F (REVERSIBLE) - DESIGNER FLUTED GLASS DOOR
DFUR 150 (R/L*) - FULL OVERLAY CLEAR GLASS
DFUR 150F (R/L*) - FULL OVERLAY FLUTED GLASS
DFUR 151 (R/L*) - FULL OVERLAY CLEAR GLASS
DFUR 151F (R/L*) - FULL OVERLAY FLUTED GLASS

APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)
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- 3.0 CUBIC FEET OF STORAGE
- TWO FULL-DEPTH REMOVABLE WIRE SHELVES
- ONE FULL-DEPTH TEMPERED GLASS SHELF CREATES DISTINCT TEMPERATURE ZONE FOR WINE STORAGE
- WINE SHELF HOLDS FIVE BOTTLES OF WINE AND PULLS OUT FOR EASY ACCESS
- TEMPERATURE ADJUSTS FROM 39-42°F TO 54-56°F
- AUTOMATIC CYCLE DEFFROST
- INTERIOR LIGHT - TURNS ON BY SWITCH OR WHEN DOOR IS OPENED
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
- 150 MODELS HAVE WHITE INTERIOR / 151 MODELS HAVE BLACK INTERIOR
- WHITE INTERIOR GLASS DOOR MODELS AVAILABLE AS SPECIAL ORDER
- *R=RIGHT HINGE; L=LEFT HINGE



PROFESSIONAL

VUAR/DUAR/DFUR REFRIGERATED BEVERAGE CENTERS

ELECTRICAL

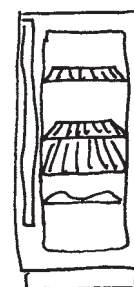
- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115 V/60 HZ; MAXIMUM AMPS - 15"W. MODEL - 3.0; 24"W. MODEL - 3.2

FINISH DETAILS - VUAR

- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURQUINDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND ECQUPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - INCLUDES NAME PLATE AND DOOR HANDLE/BRACKETS. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE

FINISH DETAILS - DUAR

- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE CAST STAINLESS STEEL HANDLE AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - FOR DOOR HANDLE. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE - FREE NORMAL USE



DESIGNER

FINISH DETAILS - DFUR

- CLEAR AND FLUTED DOORS
- ACCEPT 1/2" CUSTOM WOOD FRAME



FULL OVERLAY

UNDERCOUNTER/FREESTANDING 24"W. REFRIGERATED BEVERAGE CENTERS

VUAR 140D (R/L*) - PROFESSIONAL SOLID DOOR
DUAR 140D (R/L*) - DESIGNER SOLID DOOR
VUAR 140 (REVERSIBLE) - PROFESSIONAL CLEAR GLASS DOOR
VUAR 140F (REVERSIBLE) - PROFESSIONAL FLUTED GLASS DOOR
VUAR 141 (REVERSIBLE) - PROFESSIONAL CLEAR GLASS DOOR
VUAR 141F (REVERSIBLE) - PROFESSIONAL FLUTED GLASS DOOR
DUAR 140 (R/L*) - DESIGNER CLEAR GLASS DOOR
DUAR 140F (R/L*) - DESIGNER FLUTED GLASS DOOR
DUAR 141 (R/L*) - DESIGNER CLEAR GLASS DOOR
DUAR 141F (R/L*) - DESIGNER FLUTED GLASS DOOR
DFUR 140 (R/L*) - FULL OVERLAY CLEAR GLASS
DFUR 140F (R/L*) - FULL OVERLAY FLUTED GLASS
DFUR 141 (R/L*) - FULL OVERLAY CLEAR GLASS
DFUR 141F (R/L*) - FULL OVERLAY FLUTED GLASS

APPROX. SHIPPING WEIGHT LB(KG) 140 (63.0)
APPROX. SHIPPING WEIGHT LB(KG) 140 (63.0)
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- 6.1 CUBIC FEET OF STORAGE
- TOP WIRE SHELF HAS 6 1/2" FLIP-UP SECTION TO CHILL OR STORE OPEN WINE BOTTLES OR LARGE CONTAINERS
- TWO FULL-DEPTH TEMPERED GLASS SHELVES WITH TOP WIRE SHELF HOLD 14B 12 OZ. CANS AND CREATE DISTINCT TEMPERATURE ZONES FOR WINE STORAGE
- TWO WINE SHELVES CRADLE 14 BOTTLES AND PULL OUT FOR EASY ACCESS
- TEMPERATURE ADJUSTS FROM 39-42°F TO 54-56°F
- AUTOMATIC CYCLE DEFFROST
- INTERIOR LIGHT - TURNS ON BY SWITCH OR WHEN DOOR IS OPENED
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
- 140 MODELS HAVE WHITE INTERIOR / 141 MODELS HAVE BLACK INTERIOR
- WHITE INTERIOR GLASS DOOR MODELS AVAILABLE AS SPECIAL ORDER

*R=RIGHT HINGE; L=LEFT HINGE

ELECTRICAL

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115 V/60 HZ; MAXIMUM AMPS - 15"W. MODEL - 9.0; 24"W. MODEL - 9.9

FINISH DETAILS - VUAR

- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), ALMOND (AL), BISCUIT (BT), STONE GRAY (SQ), GRAPHITE GRAY (GQ), BUR-GUNDY (BU), LEMONADE (LE), MINT JULEP(MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND ECQPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - INCLUDES NAME PLATE AND DOOR HANDLE/BRACKETS. ALL BRASS

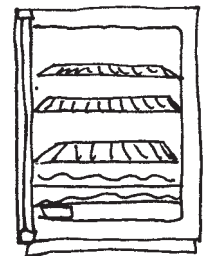
COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE FREE NORMAL USE

FINISH DETAILS - DUAR

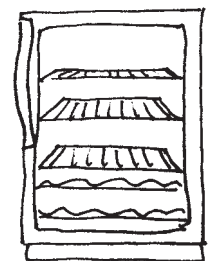
- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), BISCUIT (BT), STONE GRAY (SQ), GRAPHITE GRAY (GQ)
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FINISH DETAILS - DFUR

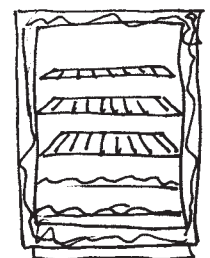
- CLEAR AND FLUTED DOORS
- ACCEPT 1/2" CUSTOM WOOD FRAME



PROFESSIONAL



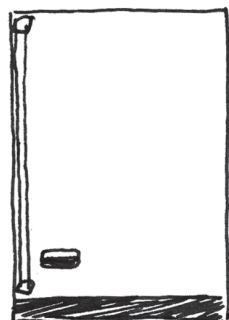
DESIGNER



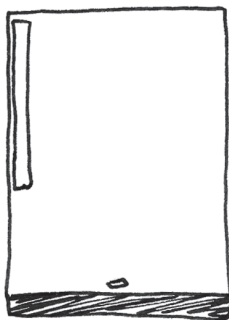
FULL OVERLAY

Wood/Custom Materials →

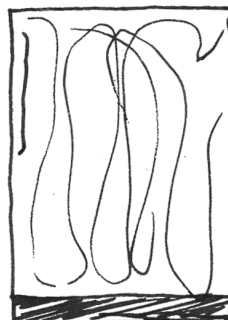
UNDERCOUNTER/FREESTANDING 24"W. REFRIGERATED BEVERAGE CENTER/ICEMAKERS



PROFESSIONAL



DESIGNER



FULL OVERLAY

VUR1140D (R/L*) - PROFESSIONAL DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUR1140D (R/L*) - DESIGNER DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFR1140D (R/L*) - FULL OVERLAY	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)

24"W. REFRIGERATED BEVERAGE CENTER/ICEMAKERS

- 6.1 CU. FT. CAPACITY
- ONE FULL DEPTH REMOVABLE WIRE SHELF AND 2 DOOR SHELVES
- TEMPERATURE ADJUSTS FROM 33-45°F IN BEVERAGE SECTION
- ICE MAKER PRODUCES UP TO 2 LBS OF ICE PER DAY
- ICE BIN STORES UP TO 5 LBS OF ICE
- TEMPERATURE ADJUSTS FROM 5-15° IN ICE MAKER SECTION
- AUTOMATIC CYCLE DEFFROST
- INTERIOR LIGHT - TURNS ON WHEN DOOR IS OPENED
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM

*R=RIGHT HINGE; L=LEFT HINGE

VUR/DUR/DFR1 COMBINATION BEVERAGE CENTERS/ICEMAKERS ELECTRICAL

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 2.2

WATER

- INLET WATER REQUIREMENTS - 1/4 IN. COPPER TUBING

FINISH DETAILS - VUR1

- SOLID DOOR - AVAILABLE IN STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND ECGPLANT (EP) FINISH CODE DESIGNATES DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, DOOR HANDLE AND BRACKETS. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

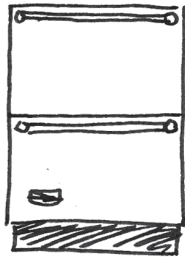
FINISH DETAILS - DUR1

- SOLID DOOR - AVAILABLE IN STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG) FINISH CODE DESIGNATES DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLES AND BLACK EXTERIOR CABINET BRASS TRIM OPTION (BR) - INCLUDES DOOR HANDLE. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

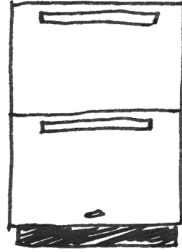
FINISH DETAILS - DFR1

- ACCEPTS 3/4 IN. CUSTOM WOOD PANEL

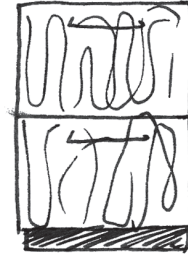
UNDERCOUNTER/FREESTANDING 24"W. REFRIGERATED DRAWERS AND ACCESSORIES



PROFESSIONAL



DESIGNER



FULL OVERLAY

24"W. REFRIGERATED DRAWERS

VURD 140D (PROFESSIONAL)	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DURD 140D (DESIGNER)	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFRD 140D (FULL OVERLAY)	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)

- 6.1 CU. FT. CAPACITY
- TEMPERATURE ADJUSTS FROM 33-45°F
- STAINLESS STEEL INTERIOR
- FULL EXTENSION DRAWER GLIDES
- VERTICAL STORAGE OF WINE BOTTLES OR TWO-LITER DRINK BOTTLES IN BOTTOM DRAWER
- HIDDEN TOUCHPAD CONTROL WITH LED DIGITAL TEMPERATURE READOUT
- AUTOMATIC CYCLE DEFFROST
- INTERIOR LED LIGHTING
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM

VURD/DURD/DFRD REFRIGERATED DRAWERS ELECTRICAL

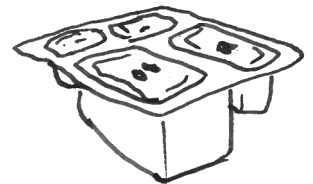
- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM XX AMPS

FINISH DETAILS - VURD/DURD

- SOLID DOOR - AVAILABLE IN STAINLESS STEEL (SS)
- FINISH CODE DESIGNATES DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET

FINISH DETAILS - DFRD

- ACCEPTS 3/4 IN. CUSTOM WOOD PANEL



PAN SET

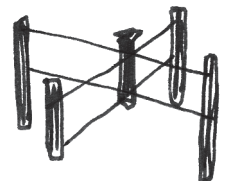
RDPs	APPROX. SHIPPING WEIGHT LB(KG)	12 (5.4)
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- FOUR COMMERCIAL RESTAURANT STYLE STAINLESS STEEL PANS WITH CLEAR COVERS
- TWO 6 IN. D X 6 1/2 IN. L X 6 7/8 IN. W. - 2.2 QT. CAPACITY (2.2 LITERS)
- ONE 6 IN. D X 12 1/2 IN. L X 6 1/2 IN. W. - 5.5 QT. CAPACITY (5.5 LITERS)
- ONE 6 IN. D X 12 1/2 IN. L X 10 7/8 IN. W. - 11.6 QT. CAPACITY (11 LITERS)
- STAINLESS STEEL PAN SUPPORT RAIL

DIVIDERS

RUD (UPPER DRAWER DIVIDER)	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)
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ROLD (LOWER DRAWER DIVIDER)	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)
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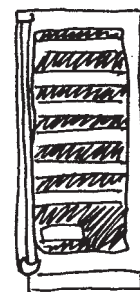


- ADJUSTABLE DIVIDERS ALLOW CUSTOMIZED PLACEMENT OF ITEMS WITHIN DRAWER

UNDERCOUNTER/FREESTANDING 15"W. WINE CELLARS

VUWC 15 2D (R/L*) - PROFESSIONAL SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DUWC 15 2D (R/L*) - DESIGNER SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
VUWC 15 2 (R/L*) - PROFESSIONAL CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
VUWC 15 2F (R/L*) - PROFESSIONAL FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DUWC 15 2 (R/L*) - DESIGNER CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DUWC 15 2F (R/L*) - DESIGNER FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DFUW 15 2 (R/L*) - FULL OVERLAY CLEAR GLASS	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)
DFUW 15 2F (R/L*) - FULL OVERLAY FLUTED GLASS	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)

- TEMPERATURE ADJUSTS FROM 40-49°F TO 64-66°F
- SIX WIRE SHELVES CRADLE 24 BOTTLES OF WINE HORIZONTALLY TO KEEP CORKS MOIST
 - SHELVES ARE COATED TO REDUCE VIBRATION AND HOLD BOTTLES SNUGLY IN PLACE
- SHELVES GLIDE IN AND OUT FOR EASY ACCESS TO STORED BOTTLES
- LOCKS ON SHELF GLIDES PREVENT SHELVES FROM BEING REMOVED INADVERTENTLY
 - SHELVES CAN BE REMOVED TO STORE MAGNUM OR LARGER BOTTLES
- ULTRAVIOLET-RESISTANT TEMPERED GLASS AND BLACK INTERIOR PROTECTS WINE FROM HARMFUL LIGHT
- MAPLE WOOD FACINGS PROVIDE ADDITIONAL ULTRAVIOLET PROTECTION
- LOW INTENSITY LIGHTING DISPLAYS WINE WITH MINIMAL HEAT AND LIGHT OUTPUT
- LIGHT TURNS ON WHEN DOOR IS OPENED OR BY SWITCH TO ILLUMINATE CONTENTS
- KEYED DOOR LOCK PROVIDES PROTECTION FOR STORED WINES (GLASS DOOR MODELS)
- MUST BE ORDERED RIGHT OR LEFT HINGE
- BLACK EXTERIOR CABINET
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
- 15 2D SOLID DOOR MODELS ARE AVAILABLE SPECIAL ORDER



PROFESSIONAL

*R=RIGHT HINGE; L=LEFT HINGE

VUWC/DUWC/DFUW WINE CELLARS

ELECTRICAL

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115 V/60 HZ; MAXIMUM AMPS - 15"W. MODEL - 9.0; 24"W. MODEL - 9.9

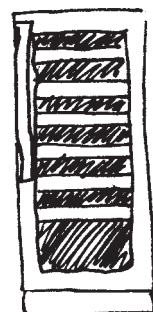
FINISH DETAILS - VUWC

- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND ECQUPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - INCLUDES NAME PLATE AND DOOR HANDLE/BRACKETS. ALL BRASS COMPONENTS HAVE A DURABLE,

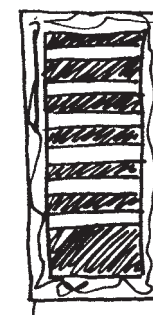
PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE

FINISH DETAILS - DUWC

- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS) - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE CAST STAINLESS STEEL HANDLE AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - FOR DOOR HANDLE. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE



DESIGNER



FULL OVERLAY

FINISH DETAILS - DFUW

- CLEAR AND FLUTED DOORS
- ACCEPT 1/2" CUSTOM WOOD FRAME

Wood/custom materials

UNDERCOUNTER/FREESTANDING 24"W. WINE CELLARS

VUWC 142D (R/L*) - PROFESSIONAL SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUWC 142D (R/L*) - DESIGNER SOLID DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
VUWC 142 (R/L*) - PROFESSIONAL CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
VUWC 142F (R/L*) - PROFESSIONAL FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUWC 142 (R/L*) - DESIGNER CLEAR GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DUWC 142F (R/L*) - DESIGNER FLUTED GLASS DOOR	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFUW 142 (R/L*) - FULL OVERLAY CLEAR GLASS	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)
DFUW 142F (R/L*) - FULL OVERLAY FLUTED GLASS	APPROX. SHIPPING WEIGHT LB(KG)	140 (63.0)

- TEMPERATURE ADJUSTS FROM 40-43°F TO 64-66°F
- SIX WIRE SHELVES PLUS BOTTOM WOOD CRADLE HOLD 54 BOTTLES OF WINE HORIZONTALLY TO KEEP CORKS MOIST
 - SHELVES ARE COATED TO REDUCE VIBRATION AND HOLD BOTTLES SNUGLY IN PLACE
- SHELVES GLIDE IN AND OUT FOR EASY ACCESS TO STORED BOTTLES
 - SHELVES CAN BE REMOVED TO STORE MAGNUM OR LARGER BOTTLES
- ULTRAVIOLET-RESISTANT TEMPERED GLASS AND BLACK INTERIOR PROTECTS WINE FROM HARMFUL LIGHT
- MAPLE WOOD FACINGS PROVIDE ADDITIONAL ULTRAVIOLET PROTECTION
- LOW INTENSITY LIGHTING DISPLAYS WINE WITH MINIMAL HEAT AND LIGHT OUTPUT
- LIGHT TURNS ON WHEN DOOR IS OPENED OR BY SWITCH TO ILLUMINATE CONTENTS
- KEYED DOOR LOCK PROVIDES PROTECTION FOR STORED WINES (GLASS DOOR MODELS)
- MUST BE ORDERED RIGHT OR LEFT HINGE
- BLACK EXTERIOR CABINET
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM
- 141D SOLID DOOR MODELS ARE AVAILABLE SPECIAL ORDER

*R=RIGHT HINGE; L=LEFT HINGE

VUWC/DUWC/DFUW WINE CELLARS

ELECTRICAL

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115 V/60 HZ; MAXIMUM AMPS - 15"W. MODEL - 3.0; 24"W. MODEL - 3.3

FINISH DETAILS - VUWC

- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS)
 - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), ALMOND (AL), BISCUIT (BT), STONE GRAY (SQ), GRAPHITE GRAY (GQ), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND ECQPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - INCLUDES NAME PLATE AND DOOR HANDLE/BRACKETS. ALL BRASS

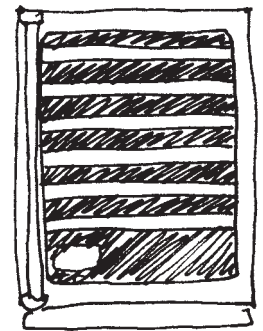
COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE

FINISH DETAILS - DUWC

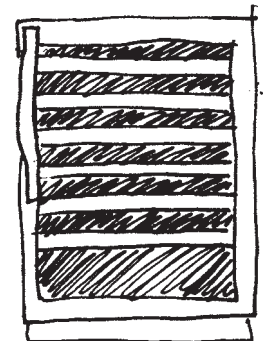
- CLEAR AND FLUTED DOORS
 - AVAILABLE IN STAINLESS STEEL (SS)
 - STAINLESS STEEL FRAME AROUND LARGE WINDOW DOOR, STAINLESS STEEL DOOR HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET
- SOLID DOOR
 - BLACK (BK), WHITE (WH), STAINLESS STEEL (SS), BISCUIT (BT), STONE GRAY (SQ), GRAPHITE GRAY (GQ)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE CAST STAINLESS STEEL HANDLE AND BLACK EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - FOR DOOR HANDLE. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE

FINISH DETAILS - DFUW

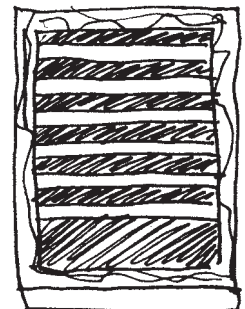
- CLEAR AND FLUTED DOORS
- ACCEPT 1/2" CUSTOM WOOD FRAME



PROFESSIONAL



DESIGNER



FULL OVERLAY

Wood/custom materials →

UNDERCOUNTER/FREESTANDING 15"W. ICE MACHINE

VUIM150D (R/L*) - PROFESSIONAL SOLID DOOR

APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

DUIM150D (R/L*) - DESIGNER SOLID DOOR

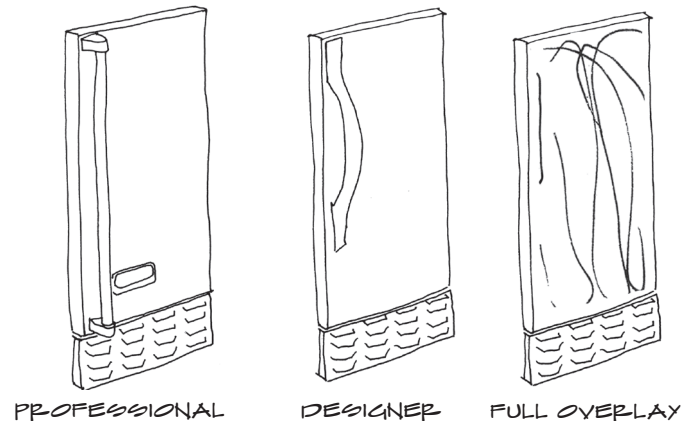
APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

DFIM150D (R/L*) - FULL OVERLAY SOLID DOOR

APPROX. SHIPPING WEIGHT LB(KG) 110 (49.5)

- 3/4" SQUARE CLEAR ICE
- PRODUCES UP TO 25 LBS. OF ICE PER DAY
- HEAVY-DUTY ICE SCOOP INCLUDED
- 25 LB. CAPACITY ICE BIN
- DRAINING PROCESS AUTOMATICALLY REMOVES OLD ICE TO ENSURE A CONSTANT SUPPLY OF FRESH ICE
- EQUIPPED WITH CLEANING MODE
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- BLACK EXTERIOR CABINET
- TWO YEAR FULL WARRANTY - COMPLETE UNIT; SIX YEAR FULL WARRANTY - SEALED SYSTEM; TWELVE YEAR LIMITED WARRANTY - SEALED SYSTEM

*R=RIGHT HINGE; L=LEFT HINGE



SEALED RESERVOIR DRAIN PUMP

DP-VUIM

APPROX. SHIPPING WEIGHT LB(KG)

2 (0.9))

- EXCLUSIVELY FOR ICE MACHINES
- FOR USE WHEN FLOOR DRAIN IS NOT AVAILABLE
- COMPLETELY SEALED RESERVOIR
- UNIT SHUTS OFF POWER TO ICE MACHINE IN THE EVENT OF A PUMP FAILURE
- SPECIAL DESIGN MAKES THE POSSIBILITY OF FOREIGN MATERIAL CLOGGING PUMP VERY REMOTE
- CHECK VALVE IN DISCHARGE TUBE PREVENTS DISCHARGE WATER FROM FLOWING BACK INTO THE PUMP
- SUPPLIED WITH 2 WIRE WITH GROUND/3 PRONG PLUG FOR CONNECTION TO 115V/60HZ AND INCORPORATES A POWER RECEPTACLE INTO WHICH THE ICE MACHINE IS PLUGGED
- INCLUDES PUMP AND OTHER PARTS/HARDWARE

VUIM/DUIM SERIES ICE MACHINES

ELECTRIC

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 2.0

VUIM FINISH DETAILS

- SOLID DOOR
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SQ), GRAPHITE GRAY (GQ), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND EGGPLANT (EP)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

DUIM FINISH DETAILS

- SOLID DOOR
- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SQ), GRAPHITE GRAY (GQ)
- FINISH CODES DESIGNATE DOOR FRONTS. ALL FINISHES HAVE STAINLESS STEEL HANDLE AND BLACK EXTERIOR CABINET.
- BRASS TRIM OPTION (BR) - FOR DOOR HANDLE. ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE

DFIM FINISH DETAILS

- ACCEPTS 3/4" CUSTOM WOOD PANEL

UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER AND WINE CELLAR ACCESSORIES

HANDLE KITS

PHK 30-SS PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
PHK 30-BR PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
PHK 23-SS PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
PHK 23-BR PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	6 (2.7)
DHK 18-SS DESIGNER STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
DHK 18-BR DESIGNER BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
TRIM-18 TRIM KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)

- PHK 30 FOR USE WITH DFUR OR DFUW
- PHK 23 FOR USE WITH DFRD OR DFIM
- DHK 18 FOR USE WITH DFUR, DFUW, DFR1, DFRD, OR DFIM
- FOR USE ON LOCALLY SUPPLIED FULL OVERLAY PANELS
- INCLUDES ONE HANDLE AND INSTALLATION HARDWARE
- ALLOWS FULL OVERLAY PRODUCTS TO COORDINATE WITH OTHER PROFESSIONAL & DESIGNER PRODUCTS

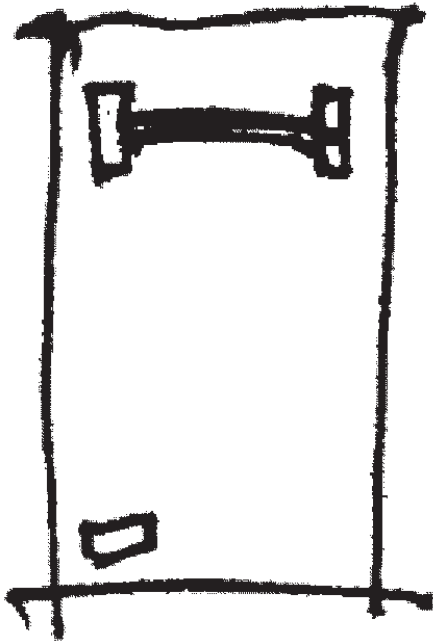


DESIGNER



PROFESSIONAL

VIKING



PROFESSIONAL AND DESIGNER
KITCHEN CLEANUP PRODUCTS

UNDERCOUNTER DISHWASHERS

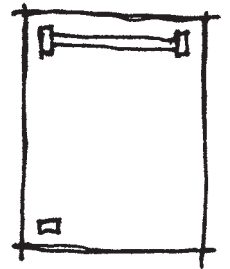
DFUD 4 2 "NO FRONT"

APPROX. SHIPPING WEIGHT LB(KG) 113 (51.0)

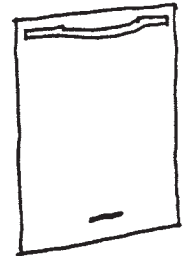
DFUD 1 4 2 "NO FRONT"

APPROX. SHIPPING WEIGHT LB(KG) 113 (51.0)

- SHIPPED WITH STAINLESS STEEL DOOR INSTALLED OR "NO FRONT" TO ACCEPT CUSTOM FULL OVERLAY PANEL OR OPTIONAL DOOR PANEL
- CONTROLS LOCATED ON TOP OF INNER DOOR; CONTROLS ARE HIDDEN WHEN DOOR IS CLOSED
- STAINLESS STEEL TANK/INNER DOOR
- QUIET CLEAN SYSTEM™ WITH ASPHALT, FELT, AND FOAM INSULATION
- SEPARATE MOTORS/PUMPS FOR CIRCULATION AND DRAIN
- "SUPER-EXTENDABLE" GRAPHITE NYLON RACKS
- AUTOMATIC WATER HEATING (85°F-170°F)
- MULTI-LEVEL WASH SYSTEM
- TRIPLE FILTRATION AND WASTE REMOVAL SYSTEM
- CONVECT-AIR™ FAN DRYING
- ACCOMMODATES 16 INTERNATIONAL PLACE SETTINGS
- EXTRA-TALL TANK ALLOWS TALLER DISHES TO BE PLACED IN UPPER RACK
 - ELIMINATES NEED FOR TOP FILL STRIP
 - ALLOWS FULL SIZE PLATES TO BE LOADED IN UPPER RACK
- POTS/PANS, HEAVY WASH, NORMAL WASH, LIGHT/CHINA, QUICK WASH AND RINSE/HOLD
- OPTIONS INCLUDE: TEMP SELECTION, EXTRA DRY AND FIVE HOUR DELAY
- END OF CYCLE SIGNAL
- DFUD 1 4 2 EXTRA FEATURES:
 - LARGE CUTLERY/UTENSIL CRADLE
 - INTERIOR LIGHT
 - OPTIONS INCLUDE: TEMP SELECTION, EXTRA DRY, FIVE HOUR DELAY, EXPRESS AND TOP OR BOTTOM BASKET ONLY
 - CONTROL LOCK SAFETY FEATURE
- TWENTY-FIVE-YEAR LIMITED WARRANTY - SS TANK & INNER DOOR; FIVE-YEAR LIMITED WARRANTY - RACKS, MOTORS/PUMPS ASSEMBLY AND WATER DISTRIBUTION SYSTEM

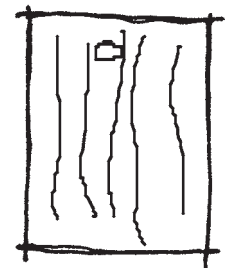


PROFESSIONAL



DESIGNER

Wood/custom materials
→



FULL OVERLAY

UNDERCOUNTER DISHWASHER ACCESSORIES

DOOR PANELS

PTD 2 4 PROFESSIONAL DOOR PANEL	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)
DTD 2 4 DESIGNER DOOR PANEL	APPROX. SHIPPING WEIGHT LB(KG)	14 (6.3)

- FOR USE WITH DFUD DISHWASHER
- ALLOWS DFUD TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS
- SPECIFY FINISH

HANDLE KITS

PHK 2 3-SS PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
PHK 2 3-BR PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
DHK 2 0-SS PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
DHK 2 0-BR PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)

- FOR USE WITH DFUD DISHWASHER
- FOR USE ON LOCALLY SUPPLIED FULL-OVERLAY PANELS
- INCLUDES HANDLE AND INSTALLATION HARDWARE
- ALLOWS DFUD WITH FULL OVERLAY PANEL TO COORDINATE WITH OTHER PROFESSIONAL & DESIGNER PRODUCTS



DESIGNER



PROFESSIONAL

DFUD SERIES DISHWASHERS

DISHWASHER SHIPPED WITH TWO SS SIDE TRIM STRIPS (¼"W.)

FOR 2 4"W. CUTOUT, 6½ FOOT, ¾"ID

"CRIMP-PROOF" RUBBER DRAIN HOSE, 6FT WATER TUBING WITH ¾" COMPRESSION FITTING AND 6 FOOT ELECTRICAL CORD.

ELECTRIC

- 3-PRONG ELECTRICAL CORD SUPPLIED WITH UNIT
- 120V/60HZ; MAXIMUM AMPS - 15.0

WATER/DRAIN

- 120°F MINIMUM HOT WATER AT THE DISHWASHER RECOMMENDED; DISHWASHER WILL, HOWEVER, PERFORM PROPERLY WITH COLD WATER
- FOR DRAIN, USE FACTORY PACKED DRAIN HOSE WITH MINIMUM 20" HIGH LOOP
- CHECK LOCAL CODES FOR DRAIN AIR GAP REQUIREMENT

FINISH DETAILS FOR PROFESSIONAL DOOR PANELS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB) AND EGGPLANT (EP)
- ALL FINISHES HAVE STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS

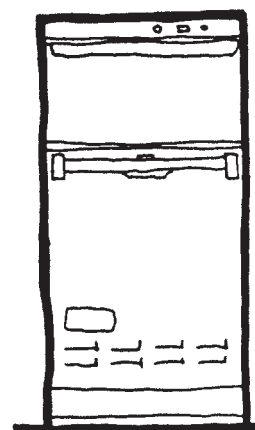
FINISH DETAILS FOR DESIGNER DOOR PANELS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- BRASS TRIM OPTION (BR) AVAILABLE FOR ALL FINISHES

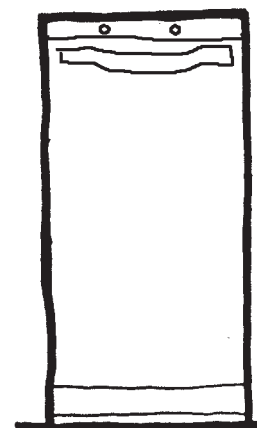
UNDERCOUNTER 18"W. TRASH COMPACTORS

YUC181 PROFESSIONAL DOOR
 DUC180 DESIGNER DOOR APPROX. SHIPPING WEIGHT LB(KG)
 DFC180 FULL OVERLAY DOOR 210 (94.5)

- COMMERCIAL-TYPE STYLING AND CONSTRUCTION
- BUILT-IN SMALL LITTER AREA
- BUILT-IN STORAGE COMPARTMENT
- LARGE 1.7 CU. FT. TRASH DRAWER
- BREAK-AWAY TRASH BASKET WITH PRESSURE RELEASE PLATE
- ACTIVATED CHARCOAL AIR FILTER/FAN/LIGHT
- 1 1/2 HP MOTOR WITH 3000 POUNDS OF FORCE (DELIVERED AT ALL POSITIONS AND AT ALL POINTS OF THE RAM HEAD)
- HEAVY GAUGE STEEL FRAME AND DOUBLE REINFORCED BASE
- KEY LOCK AND POSITIVE DRAWER CLOSING
- FIVE YEAR LTD. WARRANTY - DRIVE SYSTEM MOTOR



PROFESSIONAL



DESIGNER

YUC/DUC/DFC SERIES COMPACTORS

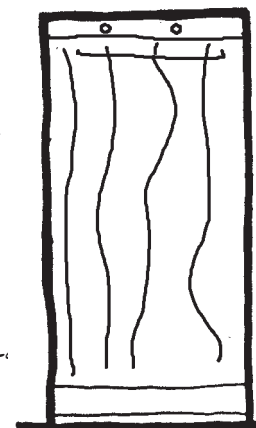
ELECTRIC

- 6 FT. CORD INCLUDED WITH COMPACTOR
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 9.0

FINISH DETAILS FOR YUC COMPACTORS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), ALMOND (AL), BISCUIT (BT), STONE GRAY (SG), GRAPHITE GRAY (GG), BURGUNDY (BU), LEMONADE (LE), MINT JULEP (MJ), FOREST GREEN (FG), VIKING BLUE (VB), COBALT BLUE (CB), AND ECOPLANT (EP)
- FINISH DESIGNATES DOOR AND DRAWER PANEL. ALL FINISHES HAVE STAINLESS STEEL CONTROL PANEL WITH BLACK GRAPHICS, STAINLESS STEEL LITTER DOOR PULL, AND STAINLESS STEEL DRAWER HANDLE WITH CHROME PLATED BRACKETS. THE CONTR. PANEL SWITCHES FOR ALL FINISHES ARE BLACK. BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND LITTER DOOR PULL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

Wood/Custom
Materials



FULL OVERLAY

FINISH DETAILS - FOR DUC MODELS

- STAINLESS STEEL (SS), BLACK (BK), WHITE (WH), BISCUIT (BT), STONE GRAY (SG) AND GRAPHITE GRAY (GG)
- FINISH DESIGNATES DOOR AND CONTROL PANEL.
- BRASS TRIM OPTION (BR) - FOR ANY FINISH; INCLUDES DRAWER HANDLE AND RELEASE LEVER. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

FINISH DETAILS - FOR DFC MODELS

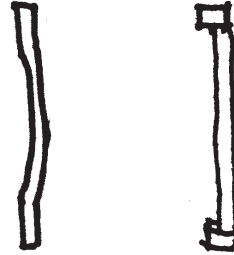
- DESIGNED TO HAVE A CUSTOM FRONT PANEL AND DO NOT HAVE AN EXTERIOR FINISH. CONTROL PANEL ON DFC MODELS IS STAINLESS STEEL

UNDERCOUNTER TRASH COMPACTOR ACCESSORIES

HANDLE KITS

PHK 17-SS PROFESSIONAL STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)
PHK 17-BR PROFESSIONAL BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	2 (0.9)
DHK 17-SS DESIGNER STAINLESS STEEL HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)
DHK 17-BR DESIGNER BRASS HANDLE KIT	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)

- FOR USE WITH DFC TRASH COMPACTOR
- FOR USE ON LOCALLY SUPPLIED CUSTOM PANELS
- INCLUDES HANDLE AND INSTALLATION HARDWARE
- ALLOWS DFC WITH CUSTOM PANEL TO COORDINATE WITH OTHER PROFESSIONAL AND DESIGNER PRODUCTS



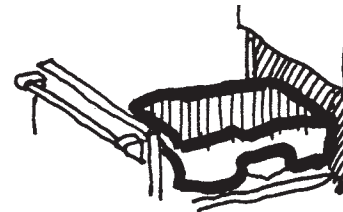
DESIGNER

PROFESSIONAL

BAGS AND TIES (15 PER PACK)

TOBG (12 BOXES OF 15 BAGS)	APPROX. SHIPPING WEIGHT LB(KG)	38 (17.1)
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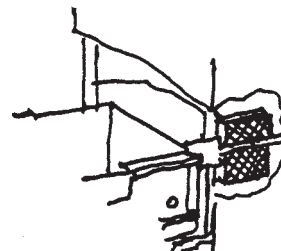
- 5 BAGS SHIPPED WITH PRODUCT
- SPECIFICALLY DESIGNED FOR 18"W. UNIT
- PREPUNCHED HOLES MATCH RETAINER BUTTONS
- 3/8 MIL THICK



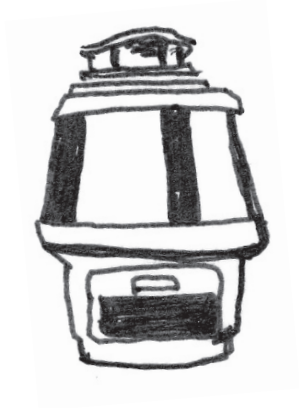
CHARCOAL FILTER

ACF-VUC	APPROX. SHIPPING WEIGHT LB(KG)	1 (.05)
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- ONE SHIPPED WITH PRODUCT
- REPLACE EVERY 6-9 MONTHS
- CAPTURES AND REMOVES ODORS RATHER THAN "PERFUME" APPROACH



HEAVY-DUTY FOOD WASTE DISPOSERS

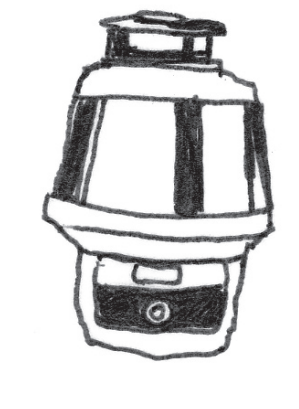


3/4 HP CONTINUOUS FEED FOOD WASTE DISPOSER

VCFW750

APPROX. SHIPPING WEIGHT LB(KG) 23 (10.4)

- 3/4 HP INSTANT START MOTOR
- ANTI-JAM AUTO REVERSING
- SUPER QUIET OPERATION
- CAST GRIND ELEMENTS - EXCLUSIVE
- 1.4 MILLION UPPERCUTTINGS - MOST AND EXCLUSIVE
- 1.3 MILLION UNDERCUTTINGS - MOST AND EXCLUSIVE
- QUIET, EFFICIENT FIXED IMPELLERS - EXCLUSIVE
- SS AND CAST HOUSINGS
- 7 YEAR FULL WARRANTY



1 HP CONTINUOUS FEED FOOD WASTE DISPOSER

VCFW1000

APPROX. SHIPPING WEIGHT LB(KG) 23 (10.4)

- 1 HP INSTANT START MOTOR
- POWER PLUS JAM-INATOR® BUTTON - STEP-UP EXCLUSIVE
- ANTI-JAM AUTO REVERSING
- SUPER QUIET OPERATION
- CAST GRIND ELEMENTS - EXCLUSIVE
- 1.4 MILLION UPPERCUTTINGS - MOST AND EXCLUSIVE
- 1.3 MILLION UNDERCUTTINGS - MOST AND EXCLUSIVE
- QUIET, EFFICIENT FIXED IMPELLERS - EXCLUSIVE
- SS AND CAST HOUSINGS
- 10 YEAR FULL WARRANTY

DISPOSER SHIPPED WITH 1 1/2" OD WASTE LINE SPOUT WITH GASKET AND HAS 7/8" OD DISHWASHER CONNECT TUBE

ELECTRIC

- HARD WIRE DIRECT WITH 2-WIRE WITH GROUND
- 120 V/60HZ; MAXIMUM AMPS - 10.0 (1000 MODEL); 8.0 (750 MODEL)

HEAVY-DUTY FOOD WASTE DISPOSER ACCESSORIES

BATCH FEED ACCESSORY KIT

BFAK APPROX. SHIPPING WEIGHT LB(KG) 3 (1.4)

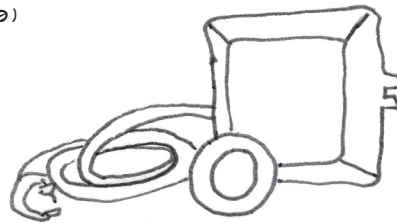
- CONVERTS CONTINUOUS FEED DISPOSER INTO MAGNETICALLY ACTIVATED BATCH FEED UNIT



COUNTER/SINK SWITCH KIT

SSSK APPROX. SHIPPING WEIGHT LB(KG) 2 (0.9)

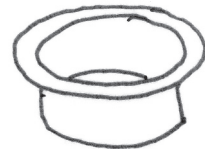
- EASILY MOUNTS TO SINK OR COUNTERTOP
- PERFECT FOR ISLAND INSTALLATIONS
- AIR ACTIVATED
- PROVIDES EXTRA OUTLET
- KIT INCLUDES CHROME AND WHITE BUTTONS



SINK FLANGES

SFLG5 SINK FLANGE APPROX. SHIPPING WEIGHT LB(KG) 1 (0.5)

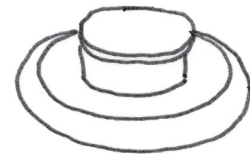
- STANDARD SINK FLANGES AVAILABLE IN BRASS, WHITE AND BISCUIT
- MASTER PACK OF FIVE



SINK STOPPERS

SSTP5 APPROX. SHIPPING WEIGHT LB(KG) 1 (0.5)

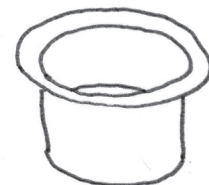
- STANDARD SINK STOPPERS AVAILABLE IN BRASS WITH AND BISCUIT TO COORDINATE WITH SINK FLANGES
- MASTER PACK OF 5



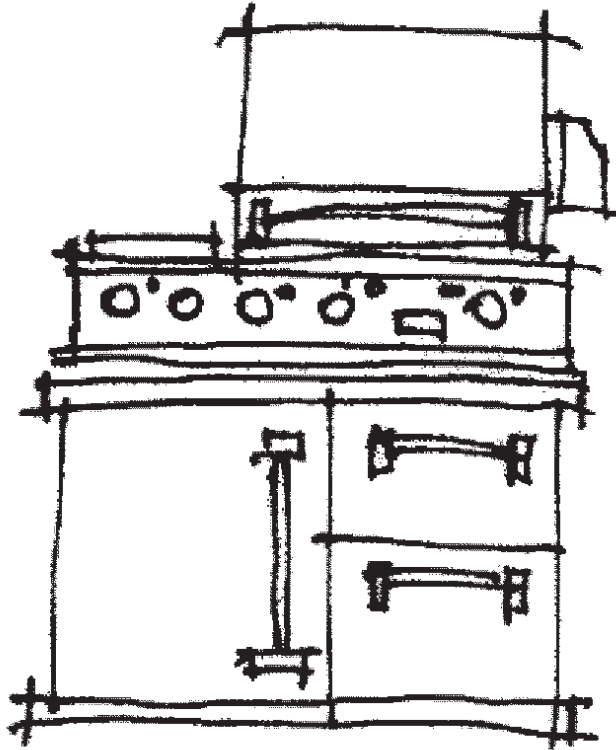
DEEP SINK FLANGE

SFLGD5 DEEP SINK FLANGE APPROX. SHIPPING WEIGHT LB(KG) 3 (1.4)

- DEEP SINK FLANGE AVAILABLE IN IN STAINLESS STEEL ACCOMMODATES UP TO 1 3/4" THICK SINKS (FARMHOUSE STYLE)
- MASTER PACK OF 5



VIKING



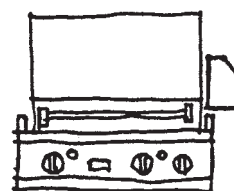
PROFESSIONAL OUTDOOR PRODUCTS

T-SERIES OUTDOOR ULTRA-PREMIUM GAS GRILLS WITH GOURMET-GLO™ ROTISSERIE

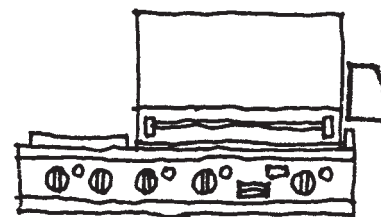
VGBQ300-2RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	325 (147.5)
VGBQ300-2RT-LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	325 (147.5)
VGBQ412-2RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	350 (158.9)
VGBQ412-2RT-LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	350 (158.9)
VGBQ410-3RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	350 (172.5)
VGBQ410-3RT-LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	350 (172.5)
VGBQ532-3RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
VGBQ532-3RT-LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
VGBQ530-4RT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)
VGBQ530-4RT-LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)

- VGBQ300-2RT 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 3.91 SQ. FT. (563 SQ. IN./3632 SQ. CM.) GRILLING AREA
- VGBQ412-2RT 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED "V" GRATES AND STAINLESS STEEL COVER
- 3.91 SQ. FT. (563 SQ. IN./3632 SQ. CM.) GRILLING AREA
- VGBQ410-3RT 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 5.81 SQ. FT. (836 SQ. IN./5398 SQ. CM.) GRILLING AREA
- VGBQ532-3RT 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED "V" GRATES AND STAINLESS STEEL COVER
- 5.81 SQ. FT. (836 SQ. IN./5398 SQ. CM.) GRILLING AREA
- VGBQ530-4RT 4-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 2-15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- 7.8 SQ. FT. (1,120 SQ. IN./7226 SQ. CM.) GRILLING AREA
- 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- ELECTRONIC IGNITION POWERED BY 9V BATTERY
- PORCELAINIZED COOKING GRIDS
- STAINLESS STEEL FLAVOR GENERATOR PLATES
- REMOVABLE SMOKER BOX
- ADJUSTABLE THREE POSITION CHROME-PLATED WARMING RACK
- STAINLESS STEEL DRIP TRAY WITH AN INDIVIDUAL GREASE MANAGEMENT TRAY AND STAINLESS STEEL BALL BEARING ROLLER GLIDES
- THERMOMETER ON CANOPY INDICATES TEMPERATURE RANGE FOR GRILLING, SMOKING, AND WARMING
- CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES PAGE)
- SIDE BURNERS MAY BE INSTALLED AS AN ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES PAGE)
- FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES AND INFRARED BURNERS
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES

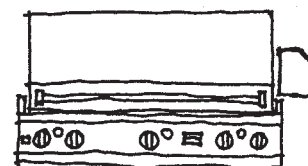
MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)



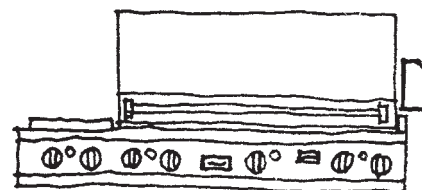
30" GRILL - VGBQ300-2RT



41" GRILL WITH SIDE BURNERS
VGBQ412-2RT



41" GRILL - VGBQ410-3RT



53" GRILL WITH SIDE BURNERS
VGBQ532-3RT



53" GRILL - VGBQ530-4RT

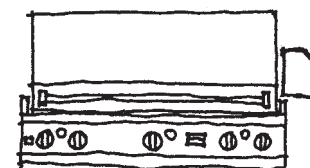
T-SERIES OUTDOOR ULTRA-PREMIUM GAS GRILLS

WITH TRUSEAR INFRARED BURNER AND GOURMET-GLO™ ROTISSERIE

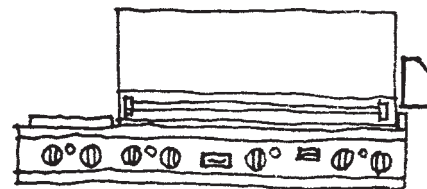
V41Q300-2PT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	325 (147.5)
V41Q300-2PT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	325 (147.5)
V41Q410-3PT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	380 (172.5)
V41Q410-3PT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	380 (172.5)
V41Q532-3PT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
V41Q532-3PT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
V41Q530-4PT-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)
V41Q530-4PT-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)

- V41Q300-2PT 1-25,000 BTU STAINLESS STEEL GRILL BURNER WITH STAINLESS STEEL DRIP GUARDS
- 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD, AND HEAVY-DUTY FORKS
- 3.91 SQ. FT. (563 SQ. IN./3632 SQ. CM) GRILLING AREA
- V41Q410-3PT 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- 5.81 SQ. FT. (836 SQ. IN./5398 SQ. CM) GRILLING AREA
- V41Q532-3PT 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED "V" GRATES AND STAINLESS STEEL COVER
- 5.81 SQ. FT. (836 SQ. IN./5398 SQ. CM) GRILLING AREA
- V41Q530-4PT 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 2-15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, 1/2" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- 7.8 SQ. FT. (1,120 SQ. IN./7226 SQ. CM) GRILLING AREA
- TRUSEAR INCONEL STAINLESS STEEL INFRARED GRILL BURNER
- 30,000 BTU'S - HIGH
- 17,500 BTU'S - LOW
- ELECTRONIC IGNITION POWERED BY A 9V BATTERY
- PORCELAINIZED COOKING GRIDS
- STAINLESS STEEL FLAVOR GENERATOR PLATES
- REMOVABLE SMOKER BOX
- ADJUSTABLE THREE POSITION CHROME PLATED WARMING RACK
- STAINLESS STEEL DRIP TRAY WITH TWO INDIVIDUAL GREASE MANAGEMENT TRAYS AND STAINLESS STEEL BALL BEARING ROLLER GLIDES
- THERMOMETER ON CANOPY INDICATES TEMPERATURE RANGE FOR GRILLING, SMOKING AND WARMING
- CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES PAGE)
- FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES AND INFRARED BURNERS
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES

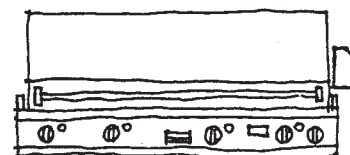
MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)



41" GRILL - V41Q410-3PT



53" GRILL WITH SIDE BURNERS
V41Q532-3PT



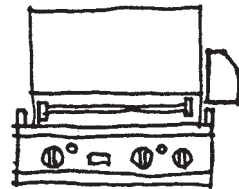
53" GRILL - V41Q530-4PT

E-SERIES OUTDOOR ULTRA-PREMIUM GAS GRILLS WITH GOURMET-GLO™ ROTISSERIE

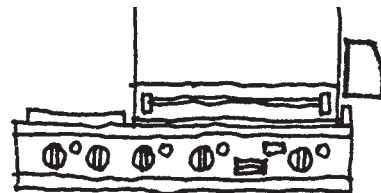
VQB9300-2RE-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	325 (147.5)
VQB9300-2RE-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	325 (147.5)
VQB9412-2RE-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	350 (158.9)
VQB9412-2RE-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	350 (158.9)
VQB9410-3RE-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	350 (172.5)
VQB9410-3RE-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	350 (172.5)
VQB9532-3RE-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
VQB9532-3RE-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	460 (208.8)
VQB9530-4RE-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)
VQB9530-4RE-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	490 (222.5)

- VQB9300-2RE 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 7.91 SQ. FT. (563 SQ. IN./3632 SQ. CM.) GRILLING AREA
- VQB9412-2RE 2-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED "V" GRATES AND STAINLESS STEEL COVER
- 7.91 SQ. FT. (563 SQ. IN./3632 SQ. CM.) GRILLING AREA
- VQB9410-3RE 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 5.81 SQ. FT. (836 SQ. IN./5396 SQ. CM.) GRILLING AREA
- VQB9532-3RE 3-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- DOUBLE 15,000 BTU STAINLESS STEEL SIDE BURNERS WITH PORCELAINIZED "V" GRATES AND STAINLESS STEEL COVER
- 5.81 SQ. FT. (836 SQ. IN./5396 SQ. CM.) GRILLING AREA
- VQB9530-4RE 4-25,000 BTU STAINLESS STEEL GRILL BURNERS (ONE IS DUAL PURPOSE GRILL/SMOKER BURNER) WITH STAINLESS STEEL DRIP GUARDS
- 2-15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, ½" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- 7.8 SQ. FT. (1,120 SQ. IN./726 SQ. CM.) GRILLING AREA
- 15,000 BTU GOURMET-GLO INFRARED REAR BURNER WITH ROTISSERIE MOTOR, ½" ROTISSERIE ROD AND HEAVY-DUTY FORKS
- ELECTRONIC IGNITION POWERED BY 120V POWER
- TWO HEAVY DUTY HALOGEN LIGHTS MOUNTED ON THE INSIDE OF GRILL CANOPY (STANDARD)
- AUTOMATICALLY TURN ON WHEN CANOPY IS LIFTED
- BURNERS ARE CONVENIENTLY IGNITED BY SIMPLY TURNING KNOB TO THE LIGHT POSITION
- AUTOMATIC REIGNITION SYSTEM
- PORCELAINIZED COOKING GRIDS
- STAINLESS STEEL FLAVOR GENERATOR PLATES
- REMOVABLE SMOKER BOX
- ADJUSTABLE THREE POSITION CHROME-PLATED WARMING RACK
- STAINLESS STEEL DRIP TRAY WITH AN INDIVIDUAL GREASE MANAGEMENT TRAY AND STAINLESS STEEL BALL BEARING ROLLER GLIDES
- THERMOMETER ON CANOPY GIVES APPROXIMATE TEMPERATURE READOUT
- CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES PAGE)
- SIDE BURNERS MAY BE INSTALLED AS AN ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES PAGE)
- FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES AND INFRARED BURNERS
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES

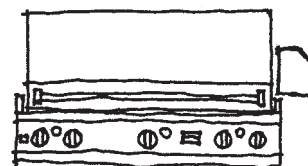
MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)



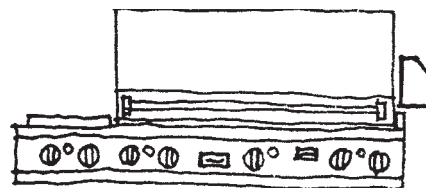
30" GRILL - VQB9300-2RE



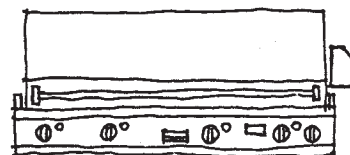
41" GRILL WITH SIDE BURNERS
VQB9412-2RE



41" GRILL - VQB9410-3RE



53" GRILL WITH SIDE BURNERS
VQB9532-3RE



53" GRILL - VQB9530-4RE

T-SERIES OUTDOOR 30"W. PREMIUM GAS GRILL

T-SERIES OUTDOOR 30"W. PREMIUM GAS GRILL

VGB9030-2I-N NATURAL

APPROX. SHIPPING WEIGHT LB(KG)

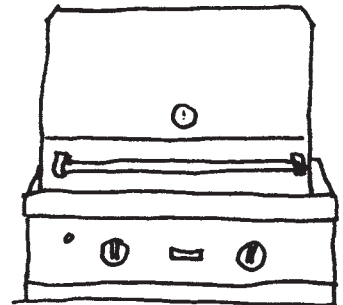
275 (106.6)

VGB9030-2I-L LP/PROPANE

APPROX. SHIPPING WEIGHT LB(KG)

275 (106.6)

- 2-25,000 BTU STAINLESS STEEL GRILL BURNERS WITH STAINLESS STEEL DRIP GUARDS
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- PORCELAINIZED COOKING GRIDS
- 7.91 SQ. FT (567 SQ. IN./1,430 SQ. CM.) GRILLING AREA
- STAINLESS STEEL FLAVOR GENERATOR PLATES
- ADJUSTABLE THREE POSITION CHROME-PLATED WARMING RACK
- STAINLESS STEEL DRIP TRAY
- THERMOMETER ON CANOPY INDICATES TEMPERATURE RANGE FOR WARMING, SMOKING, AND GRILLING
- CAN BE BUILT-IN OR PORTABLE WITH CART ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES PAGE)
- SIDE BURNERS MAY BE INSTALLED AS AN ACCESSORY - SOLD SEPARATELY (SEE ACCESSORIES PAGE)
- FIVE-YEAR LIMITED - GRILL BURNER ASSEMBLIES
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS INCLUDING BURNERS AND PORCELAIN GRILL GRATES



VGB9 T-SERIES 30" PREMIUM OUTDOOR GAS GRILLS

- GRILLS SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- GRILLS ORDERED FOR USE WITH LP/PROPANE GAS ARE EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 20LB. LP/PROPANE GAS CYLINDER EQUIPPED WITH A TYPE 1, 900-1 CONNECTOR; LP TANK MUST BE FITTED WITH A CERTIFIED OPD (OVERFILLING PREVENTION DEVICE)
- GRILLS ORDERED FOR USE WITH NATURAL GAS: CHECK WITH LOCAL GAS UTILITY COMPANY OR WITH LOCAL CODES FOR INSTRUCTIONS ON INSTALLING GAS SUPPLY LINES. VIKING GRILLS OPERATE AT A PRESSURE OF 4" W.C. (WATER COLUMN) AND REQUIRE A SUPPLY PRESSURE OF 6" TO 14" W.C. IF INCOMING PRESSURE EXCEEDS 14" W.C., A STEP-DOWN REGULATOR WILL BE REQUIRED. AN INSTALLER-SUPPLIED GAS SHUT-OFF VALVE MUST BE INSTALLED IN AN EASILY ACCESSIBLE LOCATION.

FINISH DETAILS (ALL GRILLS)

- STAINLESS STEEL (SS)
- ALL UNITS HAVE STAINLESS STEEL HOOD SIDE PANELS, HOOD HANDLE/CHROME PLATE BRACKETS, STAINLESS STEEL DRIP TRAY PULL, CONTROL PANEL, AND LANDING LEDGE. ALL UNITS HAVE PORCELAINIZED COOKING GRIDS AND BLACK KNOBS.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, HOOD HANDLE/BRACKETS, AND KNOB BEZELS. SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

GRILL CARTS

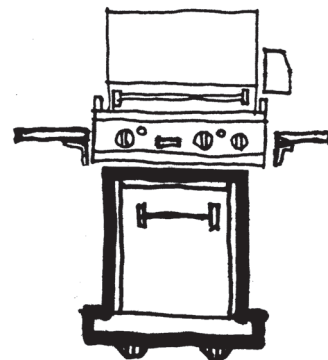
ULTRA-PREMIUM GRILL CART - 30"W. GRILLS

BQC30OT3-SS

APPROX. SHIPPING WEIGHT LB(KG)

165 (74.9)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- TOWEL/UTENSIL ROD
- FRONT ACCESS FOR LP TANK
- FOUR LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE



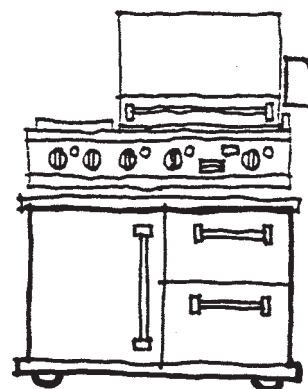
ULTRA-PREMIUM GRILL CART - 41"W. GRILLS

BQC41OT1-SS

APPROX. SHIPPING WEIGHT LB(KG)

255 (115.8)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- FRONT ACCESS FOR LP TANK
- TWO STORAGE DRAWERS
- LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTER FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE



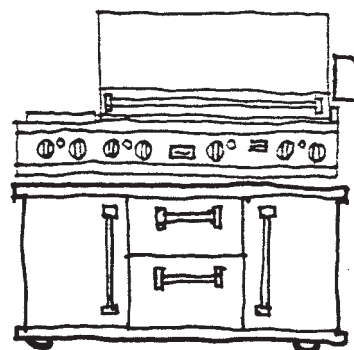
ULTRA-PREMIUM GRILL CART - 53"W. GRILLS

BQC53OT1-SS

APPROX. SHIPPING WEIGHT LB(KG)

290 (131.7)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- FRONT ACCESS FOR LP TANK
- TWO STORAGE DRAWERS
- FRONT STORAGE ACCESS DOOR
- LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTER FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- BRASS TRIM OPTION AVAILABLE



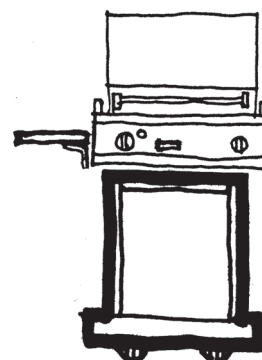
PREMIUM GRILL CART - 30"W. GRILLS

BQC30OT3-SS

APPROX. SHIPPING WEIGHT LB(KG)

165 (74.8)

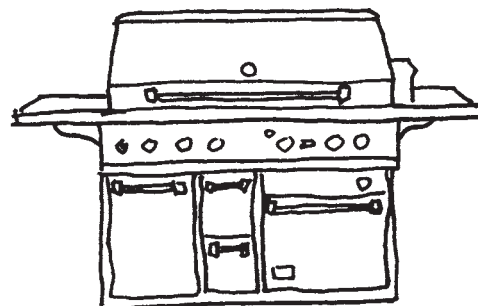
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- ONE STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELF
- REAR ACCESS FOR LP TANK
- FOUR LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY



53"W. GRILL CART WITH GAS OVEN

B96053T1-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	219 (143.5)
B96053T1-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	219 (143.5)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD DOWN SIDE SHELVES
- FRONT PULLOUT ACCESS FOR LP TANK WITH STORAGE AREA
- TWO STORAGE DRAWERS LOCATED IN CENTER OF CART
- LARGE IN-BOARD SOLID RUBBER REAR WHEELS AND LOCKING CASTER FRONT WHEELS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- CART SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- CARTS ORDERED FOR USE WITH LP/PROPANE GAS ARE EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON, 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE 1, 900-1 CONNECTION OR STANDARD 1/2" (1.2 CM) ID GAS SERVICE LINE
- GRILLS ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.2 CM) ID GAS SERVICE LINE
- OUTDOOR APPROVED GAS OVEN
 - ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
 - 18 1/8"W. X 12 7/16"H. X 18 3/4"D. OVEN CAVITY
 - 2.5 CUBIC FEET
- NATURAL AIRFLOW BAKE
- THREE HEAVY-DUTY RACKS/FOUR POSITIONS
- FIVE-YEAR LIMITED - TUBE BURNERS
- TEN-YEAR LIMITED - PORCELAIN OVEN



FINISH DETAILS

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, DRAWER HANDLE/BACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

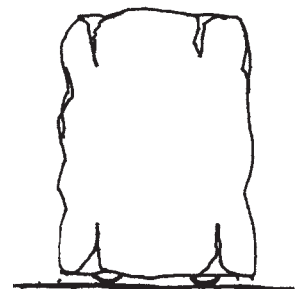
OUTDOOR GAS GRILL ACCESSORIES FOR VGBQ/VGIQ

VGBQ/VGIQ VINYL COVERS

CV30T-BI (30" BI)	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.2)
CV30T-C (30" CART)	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
CV41T-BI (41" BI - ALL GRILL)	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
CV41T-BISB (41" BI - GRILL W/SB)	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
CV41T-C (41" CART - ALL GRILL)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
CV41T-CB (41" CART - GRILL W/SB)	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
CV53T-BI (53" BI - ALL GRILL)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
CV53T-BISB (53" BI - GRILL W/SB)	APPROX. SHIPPING WEIGHT LB(KG)	13 (5.9)
CV53T-C (53" CART - ALL GRILL)	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)
CV53T-CB (53" CART - GRILL W/SB)	APPROX. SHIPPING WEIGHT LB(KG)	15 (6.8)

- STURDY REINFORCED VINYL ON THE OUTSIDE; FELT LINED TO PROTECT UNIT ON THE INSIDE
- AVAILABLE IN SIZES TO FIT BUILT-IN OR PORTABLE UNITS

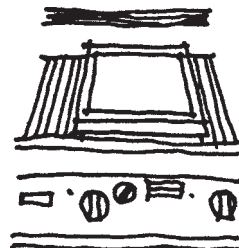
C = GRILL WITH CART BI = BUILT-IN GRILL SB = SIDE-BURNER



PORTABLE GRIDDLE

P4D APPROX. SHIPPING WEIGHT LB(KG) 40 (18)

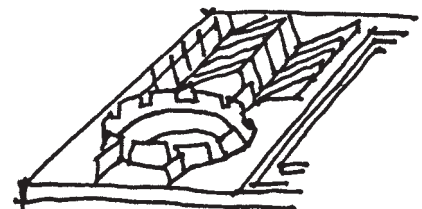
- CAST ALUMINUM WITH RUGGED COMMERCIAL GRADE NO-STICK FINISH ON COOKING SURFACE
- GREASE TROUGH IN FRONT
- FITS OVER SIDE BURNER "V" GRATES ONLY



WOK GRATE

W4T-BK APPROX. SHIPPING WEIGHT LB(KG) 6 (2.7)

- BLACK PORCELAIN/CAST IRON
- USE IN PLACE OF SIDE BURNER "V" GRATE (FRONT BURNER RECOMMENDED)



STAINLESS STEEL GRATES

SS2TG FOR 30" GRILL AND 41" GRILL WITH SIDE BURNERS
 SS3TG FOR 41" ALL GRILL AND 53" GRILL WITH SIDE BURNERS
 SS4TG FOR 53" ALL GRILL

APPROX. SHIPPING WEIGHT LB(KG) 21 (9.5)
 APPROX. SHIPPING WEIGHT LB(KG) 30 (13.5)
 APPROX. SHIPPING WEIGHT LB(KG) 40 (18.0)

- HEAVY-DUTY 3/8" THICK STAINLESS STEEL
- PROVIDES ANOTHER GRILL SURFACE OPTION FOR CUSTOMERS
- ORDER BY SIZE OF GRILL AREA

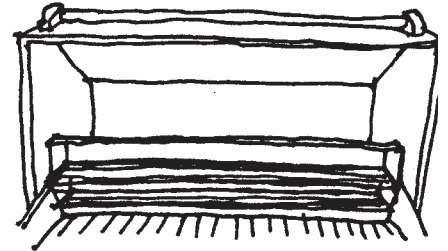


WARMING RACK

WR2TS5 FOR 30" GRILL AND 41" GRILL WITH SIDE BURNERS
 WR3TS5 FOR 41" ALL GRILL AND 53" GRILL WITH SIDE BURNERS
 WR4TS5 FOR 53" ALL GRILL

APPROX. SHIPPING WEIGHT LB(KG) 5 (2.3)
 APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)
 APPROX. SHIPPING WEIGHT LB(KG) 8 (3.6)

- ONE STANDARD WITH ALL UNITS; CAN USE UP TO THREE RACKS
- PROVIDES ADDITIONAL RACK SPACE AREA FOR COOKING AND WARMING
- ORDER BY SIZE OF GRILL AREA



ROTISSERIE FORKS

RFK APPROX. SHIPPING WEIGHT LB(KG) 5 (2.3)

- 2 ROTISSERIE FORKS FOR USE WITH GOURMET-GLOTH ROTISSERIE UNITS

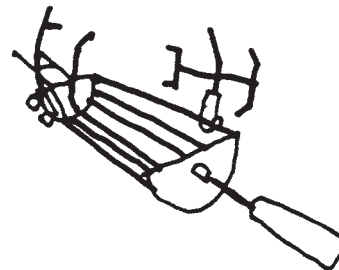


ROTISSERIE BASKET

BRB30GT (6"W.) FOR 30" GRILL AND 41" GRILL W/SIDEBURNERS
 BRB30BT (8"W.) FOR 30" GRILL AND 41" GRILL W/SIDEBURNERS
 BRB41GT (6"W.) FOR 41" ALL GRILL AND 53" GRILL W/SIDEBURNERS
 BRB41BT (8"W.) FOR 41" ALL GRILL AND 53" GRILL W/SIDEBURNERS
 BRB53BT (8"W.) FOR 53" ALL GRILL

APPROX. SHIPPING WEIGHT LB(KG) 6 (2.7)
 APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)
 APPROX. SHIPPING WEIGHT LB(KG) 7 (3.2)
 APPROX. SHIPPING WEIGHT LB(KG) 8 (3.6)
 APPROX. SHIPPING WEIGHT LB(KG) 10 (4.5)

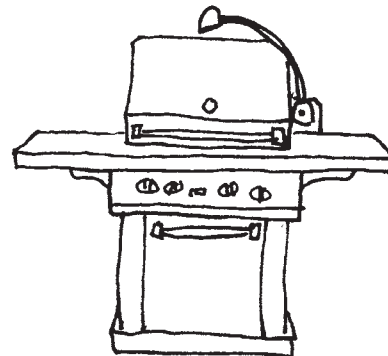
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- ADJUSTABLE CLAMPS
- COOK DIFFERENT SIZE AND SHAPE ITEMS WITHOUT WIRING, TYING OR SPEARING
- LIMITED LIFETIME WARRANTY
- FOR USE WITH GOURMET-GLO ROTISSERIE UNITS



GRILL LIGHT

VGL APPROX. SHIPPING WEIGHT LB(KG) 30 (13.5)

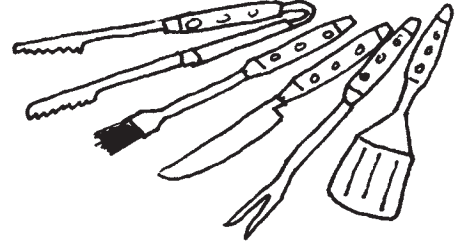
- HEAVY-DUTY CONSTRUCTION
- ANODIZED BRUSHED ALUMINUM HANDLE AND VISOR
- 12 VOLT; 20 WATT LAMP WITH 8 FOOT ELECTRICAL CORD
- 22" FLEXIBLE GOOSENECK WITH HEAT SEALED VINYL PROTECTIVE COVER
- UNIQUE VIKING DESIGN ALLOWS LIGHT TO MOUNT SECURELY TO ROTISSERIE MOTOR AND QUICKLY BE REMOVED FOR STORAGE
- FITS BOTH BUILT-IN MODEL GRILLS AND GRILLS ON CARTS



PROFESSIONAL 5 PIECE STAINLESS STEEL BARBEQUE TOOL SET

BQTS APPROX. SHIPPING WEIGHT LB(KG) 30 (13.5)

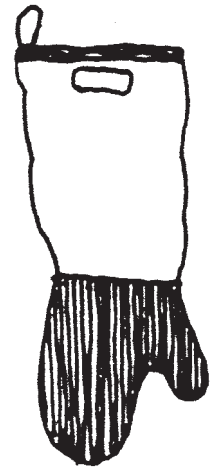
- COMMERCIAL-STYLE APPEARANCE/DESIGN
- SET INCLUDES: TURNER, FORK, KNIFE, TONG AND BRUSH
- HANDLES PROVIDE SAFE, ERGONOMIC COOKING POSITION
- BLADES FABRICATED FROM HI-CARBON STAINLESS CUTLERY STEEL
- LIFETIME LIMITED WARRANTY



PROFESSIONAL COOKING MITT

PCM APPROX. SHIPPING WEIGHT LB(KG) 12 (5.4)

- CAN BE USED FOR COOKING INDOORS OR OUTDOORS
- HAND AREA IS EQUIPPED WITH VAPORGUARD™ LIQUID/VAPOR BARRIER WHICH PROTECTS AGAINST BURNS
- HAND AREA MATERIAL IS NOMEX™ AND RESISTS SCORCHING FROM OPEN FLAMES
- MITT HAS BLACK HAND AREA WITH GRAY UPPER SLEEVE AND EMBROIDERED VIKING LOGO
- MACHINE WASHABLE/DRYABLE



BROILER PAN AND TRAY

BPT APPROX. SHIPPING WEIGHT LB(KG) 5.5 (2.5)

- FOR USE WITH ALL VIKING OUTDOOR GRILLS AND OVENS
- HEAVY-DUTY PORCELAINIZED CONSTRUCTION
- TRAY ALLOWS DRIPPINGS TO FALL THROUGH TO BROILER PAN
- TRAY IS REMOVABLE FOR EASY CLEANING



BROILER PAN RACK

BPR APPROX. SHIPPING WEIGHT LB(KG) 1 (.45)

- FOR USE WITH VIKING BROILER PAN
- PROVIDES BETTER BROILING AND ROASTING OPTIONS



GAS CONVERSION KITS

TNK-VGBQ CONVERT FROM LP/PROPANE TO NATURAL

TNK-VGIQ CONVERT FROM LP/PROPANE TO NATURAL (FOR TRUSEAR INFRARED GRILLS AND GRILLER)

TLPK-VGBQ CONVERT FROM NATURAL TO LP/PROPANE

TLPK-VGIQ CONVERT FROM NATURAL TO LP/PROPANE (FOR TRUSEAR INFRARED GRILLS AND GRILLER)

TNK-BQCO CONVERT FROM LP/PROPANE TO NATURAL (FOR OUTDOOR GAS OVEN)

TLPK-BQCO CONVERT FROM NATURAL TO LP/PROPANE (FOR OUTDOOR GAS OVEN)

- FOR FIELD CONVERSIONS - TWO SEPARATE KITS
- CONVERT NATURAL TO LP/PROPANE
- CONVERT LP/PROPANE TO NATURAL
- INCLUDES ALL HARDWARE NECESSARY FOR GAS CONVERSION

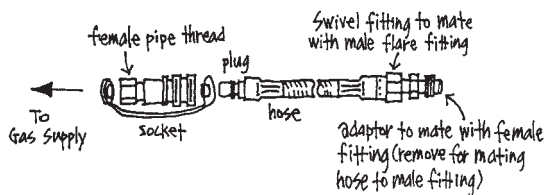
APPROX. SHIPPING WEIGHT

LB(KG) 3 (1.2)

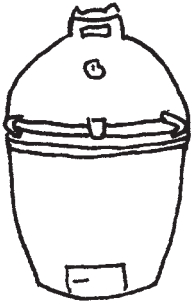
12 FT. NATURAL GAS SUPPLY HOSE & QUICK DISCONNECT ASSEMBLY

GSH 12 APPROX. SHIPPING WEIGHT LB(KG) 3 (1.4)

- COMPLETE QUICK DISCONNECT KIT FOR USE WITH NATURAL GAS FUEL SUPPLY
- HOSE AND CONNECTOR ASSEMBLY IS INTENDED ONLY FOR OUTDOOR USE WITH PORTABLE APPLIANCES THAT MAY BE MOVED FOR CONVENIENCE OF OPERATION
- VALVE IN THE SOCKET AUTOMATICALLY ALLOWS FULL GAS FLOW WHEN THE PLUG IS CONNECTED, AND PREVENTS GAS FLOW WHEN THE PLUG IS DISCONNECTED
- INCLUDES QUICK DISCONNECT SOCKET WITH FEMALE PIPE THREADS, PLUG AND HOSE ASSEMBLY AND AN ADAPTER TO MATE WITH A FEMALE FITTING ON THE GRILL (REMOVE FOR MATING HOSE TO MALE FITTINGS)



C⁴ OUTDOOR COOKER AND CARTS

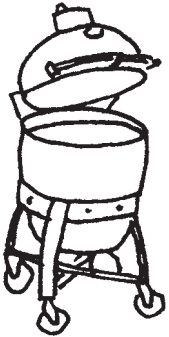


YCQ9001

APPROX. SHIPPING WEIGHT LB(KG)

190 (85.5)

- COMMERCIAL-TYPE CONSTRUCTION, DESIGN, AND STYLING
- PORCELAIN COATED GRILL GRATES
- 315 SQ. IN. OF COOKING SURFACE
- CERAMIC INTERIOR WITH 18 GAUGE SPUN STAINLESS STEEL EXTERIOR
- BUILT-IN THERMOMETER ON CANOPY GIVES PRECISE READINGS FROM 1500 TO 7500F
- CANOPY EQUIPPED WITH TWO HYDRAULIC CYLINDERS FOR EASIER OPENING AND CLOSING
- CAN BE PORTABLE WITH CART ACCESSORY SOLD SEPARATELY
- ASH TOOL COMES STANDARD FOR EASY ASH REMOVAL
- RECOMMEND USING NATURAL LUMP CHARCOAL FOR FUEL
- LIFETIME LIMITED WARRANTY ON CERAMIC AND STAINLESS STEEL PARTS



QSC200-SS

20" AND 30"W. C⁴ OUTDOOR COOKER CART

QSC200-SS

APPROX. SHIPPING WEIGHT LB(KG)

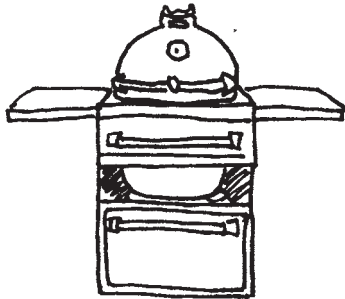
50 (22.5)

QSC300-SS

APPROX. SHIPPING WEIGHT LB(KG)

170 (76.5)

- QSC200SS
- COMPACT DESIGN TAKES UP MINIMAL AMOUNT OF SPACE
- QSC300SS
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- TOWEL/UTENSIL ROD
- LARGE CAPACITY STORAGE DRAWER FOR PROTECTING ITEMS AGAINST THE ELEMENTS
- FOUR LARGE BLACK LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY



QSC300-SS

41"W. C⁴ OUTDOOR COOKER CART W/DOUBLE SIDE BURNERS

QSC412-N

APPROX. SHIPPING WEIGHT LB(KG)

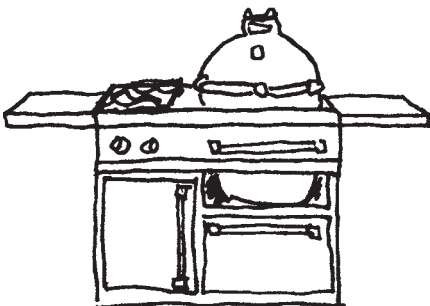
275 (123.8)

QSC412-L

APPROX. SHIPPING WEIGHT LB(KG)

275 (123.8)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- TWO STAINLESS STEEL 16"W. X 24"D. FOLD-DOWN SIDE SHELVES
- TOWEL/UTENSIL ROD
- LARGE CAPACITY STORAGE DRAWER FOR PROTECTING ITEMS AGAINST THE ELEMENTS
- FOUR LARGE BLACK LOCKING CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY
- TWO 15,000 BTU SIDE BURNERS
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- EQUIPPED WITH PORCELAINIZED "V" GRATES
- PROTECTIVE STAINLESS STEEL COVER



OUTDOOR CHARCOAL CERAMIC COOKING CAPSULE ACCESSORIES

C4 VINYL COVERS

CV20C4-C 20"W. CART	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
CV30C4-C 30"W. CART	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
CV41C4-C5B 41"W. CART W/SB	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)

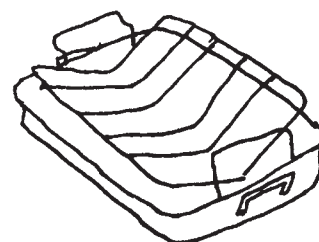
- STURDY REINFORCED VINYL ON THE OUTSIDE; FELT LINED TO PROTECT UNIT ON THE INSIDE
- AVAILABLE IN SIZES TO FIT ALL MODELS



V-RACK AND DRIP PAN

CVD	APPROX. SHIPPING WEIGHT LB(KG)	4 (1.8)
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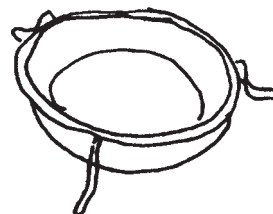
- NO STICK V-RACK CAN BE USED FOR COOKING ROASTS, HAMS, RIBS, ETC.
- DRIP PAN CATCHES DRIPPINGS FROM ITEMS COOKED IN V-RACK TO GENERATE FLAVOR AND PREVENT FLARE-UPS



WATER PAN AND RACK

CWP	APPROX. SHIPPING WEIGHT LB(KG)	3 (1.4)
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- WATER PAN AND RACK ARE CONSTRUCTED OF STAINLESS STEEL TO RESIST RUSTING
- LARGE CAPACITY WATER PAN HOLDS ONE GALLON OF WATER, WHICH IS ENOUGH FOR APPROXIMATELY SIX HOURS OF COOKING
- RIGID STAINLESS STEEL RACK HOLDS WATER PAN SECURELY



PIZZA STONE

CPS	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
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- CONSTRUCTED OF HEAVY-DUTY CERAMIC MATERIAL
- 15 1/2" DIAMETER ACCOMMODATES LARGE SIZE PIZZAS
- ENGRAVED VIKING LOGO LOCATED IN CENTER OF STONE

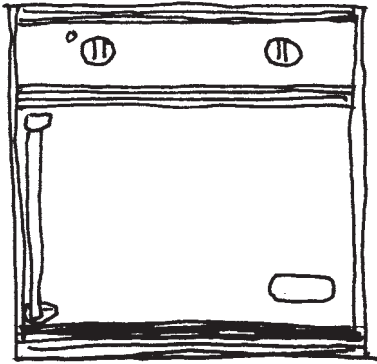


30"W. ELECTRIC SMOKER OVEN

VEOS100T

APPROX. SHIPPING WEIGHT LB(KG)

260 (117.0)



- AGENCY CERTIFIED FOR OUTDOOR USE
- EXCLUSIVE PLENUM SYSTEM MIXES HEAT, WATER VAPOR AND SMOKE FOR PERFECT COOKING ENVIRONMENT
- CAN BE USED FOR HOT OR COLD SMOKING AS WELL AS STANDARD BAKING
- 120 VOLT, THERMAL CONVECTION OVEN
- 1.5 GALLON WATER PAN
- 1.5 GALLON DRIP PAN
- LARGE CAPACITY SMOKER BOX CAN ACCOMMODATE LARGE QUANTITIES OF WOOD CHIPS OR CHUNKS OF WOOD FOR SMOKING
- LARGE OVEN CAVITY
- 29"W. X 15"H. X 16"D.
- 3.2 CUBIC FEET
- CAN ACCOMMODATE UP TO 40 LBS. OF MEAT
- THREE HEAVY-DUTY RACKS/SIX POSITIONS
- COMMERCIAL - TYPE CONSTRUCTION, DESIGN AND STYLING
- FIVE-YEAR LIMITED - HEATING ELEMENT
- LIFETIME LIMITED - STAINLESS COMPONENTS

VEOS SERIES SMOKER OVEN

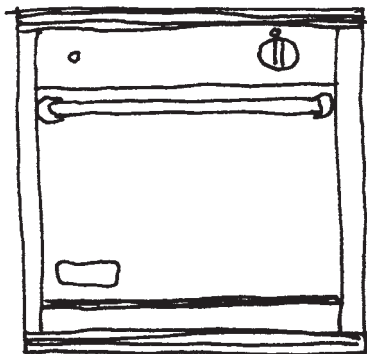
- 4 FOOT FLEXIBLE STEEL CONDUIT WITH OVEN
- 3 WIRE WITH GROUND
- 120 V/60HZ - 30 AMP
- MAXIMUM AMPS - 17.1

FINISH DETAILS

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR GAS AND ELECTRIC OVENS

26"W. OUTDOOR GAS OVEN



VQSO260TN NATURAL

APPROX. SHIPPING WEIGHT LB(KG)

196 (88.2)

VQSO260TL LP/PROPANE

APPROX. SHIPPING WEIGHT LB(KG)

196 (88.2)

- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- OUTDOOR APPROVED GAS OVEN
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- 18 1/8"W. X 12 1/2"H. X 18 3/4"D. OVEN CAVITY
- 2.5 CUBIC FEET
- THREE HEAVY-DUTY RACKS/FOUR POSITIONS
- FIVE-YEAR LIMITED - TUBE BURNERS
- TEN-YEAR LIMITED - PORCELAIN OVEN

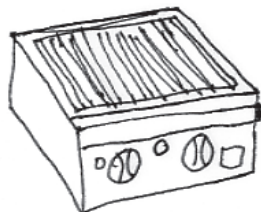
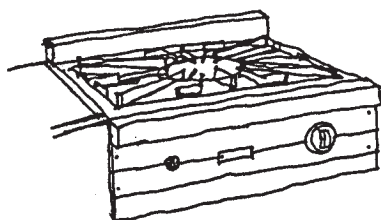
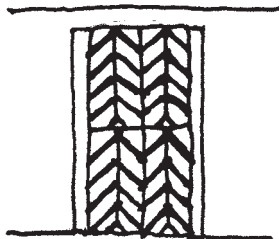
VQSO OUTDOOR OVEN

- OVEN SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- OVENS ORDERED FOR USE WITH LP/PROPANE GAS EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON, 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE 1, 900-1 CONNECTION OR STAND 1/2" (1.9 CM) ID GAS SERVICE LINE
- OVENS ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.9 CM) ID GAS SERVICE LINE

FINISH DETAIL

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, HANDLE/BRACKETS AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BUILT-IN GAS SIDE BURNERS & INFRARED GRILLERS



DOUBLE SIDE BURNER

V4SB 15 2 T-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.3)
V4SB 15 2 T-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	80 (36.3)

- TWO 15,000 BTU BURNERS
- HEAVY-DUTY STAINLESS STEEL CONSTRUCTION
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- EQUIPPED WITH PORCELAINIZED "V" GRATES
- PROTECTIVE STAINLESS STEEL COVER PROVIDED
- FOR BUILT-IN INSTALLATION ONLY

MUST SPECIFY NATURAL GAS (N) OR LP/PROPANE (L)

OUTDOOR WOK

V4WT 24 1 T-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	145 (66.0)
V4WT 24 1 T-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	145 (66.0)

- AGENCY CERTIFIED FOR OUTDOOR USE
- 1-27,500 BTU PORCELAIN/CAST IRON BURNER
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- 20" STAINLESS STEEL WOK/TOP - STANDARD
- TWO-PIECE PORCELAIN/CAST IRON GRATE
- EXCLUSIVE - AGENCY CERTIFIED CENTER TRIVET - ALLOWS USE OF LARGE STOCK POTS
- STAINLESS STEEL DRIP TRAY ON STAINLESS STEEL BALL BEARING ROLLER GLIDES
- HEAVY-DUTY STAINLESS STEEL COVER
- FIVE YEAR LIMITED WARRANTY - BURNER
- LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS

TRUSEAR INFRARED GRILLER

V4IB 15 1 T-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	55 (24.8)
V4IB 15 1 T-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	55 (24.8)
V4IB 24 2 T-N NATURAL	APPROX. SHIPPING WEIGHT LB(KG)	55 (24.8)
V4IB 24 2 T-L LP/PROPANE	APPROX. SHIPPING WEIGHT LB(KG)	55 (24.8)

- CONSTRUCTED OF HEAVY-DUTY INCONEL STAINLESS STEEL
- 21,500 BTU'S - HIGH
- 14,500 BTU'S - LOW
- ELECTRONIC IGNITION POWERED BY A 9 VOLT BATTERY
- PORCELAINIZED COOKING GRIDS
- PROTECTIVE STAINLESS STEEL COVER PROVIDED
- FOR BUILT-IN INSTALLATION ONLY

OUTDOOR SIDE BURNERS AND WOK/COOKER

- ELECTRONIC IGNITION
- UNIT MUST BE ORDERED NATURAL OR LP/PROPANE - UNIT IS NOT FIELD CONVERTIBLE (WOK/COOKER ONLY)

FINISH DETAILS

- STAINLESS STEEL (SS) - BLACK PORCELAIN GRATES; STAINLESS STEEL CONTROL PANEL, GRATE SUPPORT, LANDING LEDGE AND DRIP TRAY PULL; BLACK KNOBS
- BRASS TRIM OPTION (BR) - INCLUDES DRIP TRAY PULL, NAMEPLATE, AND KNOB BEZEL(S). ALL HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

V4IB OUTDOOR BUILT-IN GAS TRUSEARTH™ INFRARED GRILLER

- V4IB SHOULD BE ORDERED FOR USE WITH LP/PROPANE (L) OR NATURAL GAS (N)
- V4IB ORDERED FOR USE WITH LP/PROPANE GAS EQUIPPED WITH A HIGH CAPACITY HOSE/REGULATOR

ASSEMBLY FOR CONNECTION TO A STANDARD 5 GALLON, 20 LB. LP/PROPANE GAS CYLINDER WITH TYPE 1, 900-1 CONNECTION OR STAND 1/2" (1.3 CM) ID GAS SERVICE LINE

V4IB ORDERED FOR USE WITH NATURAL GAS REQUIRE STANDARD RESIDENTIAL 1/2" (1.3 CM) ID GAS SERVICE LINE

FINISH DETAILS

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR WARMING DRAWERS

VEWD 173T 27"W.	APPROX. SHIPPING WEIGHT LB(KG)	95 (42.8)
VEWD 103T 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	108 (48.6)
VEWD 163T 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	124 (55.8)

- AGENCY CERTIFIED FOR OUTDOOR USE
- LARGEST DRAWER PAN AVAILABLE
 - 27"W. MODEL: 17 1/2"W. X 6"H. X 22 3/4"D. - 1.4 CU. FT.
 - 30"W. MODEL: 20 1/2"W. X 6"H. X 22 3/4"D. - 1.6 CU. FT.
 - 36"W. MODEL: 25"W. X 6"H. X 22 3/4"D. - 2.0 CU. FT.
 - EXCLUSIVE - ONLY 36"W. WARMING DRAWER AVAILABLE
- EXCLUSIVE TWO HALF-SIZED LOW RACKS AND MOISTURE CUP STANDARD
 - STAINLESS STEEL LOW RACKS WITH SLOTS FOR HEAT DISTRIBUTION
 - PARTIALLY FILL MOISTURE CUP WITH WATER TO INCREASE MOISTURE IN PAN
- ENTIRE DRAWER REMOVES FOR EASY CLEANING
- 27"W. MODEL - 425 WATT ELEMENT
- 30"W. MODEL - 450 WATT ELEMENT
- 36"W. MODEL - 550 WATT ELEMENT
- TEMPERATURE SETTINGS FROM 90OF TO 250OF
- MOISTURE SELECTOR CONTROL
- STAINLESS STEEL ROLLER BEARING GLIDES
- COMMERCIAL-TYPE SIZE, CONSTRUCTION, DESIGN, AND STYLING
- FIVE-YEAR LIMITED - HEATING ELEMENT
- LIFETIME LIMITED - ALL STAINLESS STEEL COMPONENTS



VEWD SERIES WARMING DRAWERS

- HARD WIRE DIRECT WITH 2 WIRE WITH GROUND
 - 120V/50-60 HZ
 - VEWD 173T MAXIMUM AMPS - 3.6
 - VEWD 103T MAXIMUM AMPS - 3.8
 - VEWD 163T MAXIMUM AMPS - 4.6

FINISH DETAILS

- STAINLESS STEEL (SS)
- ALL MODELS HAVE A BLACK KNOB, BRUSHED STAINLESS STEEL FINISH VERTICAL/HORIZONTAL TRIM, AND STAINLESS STEEL DOOR HANDLES WITH CHROME PLATED BRACKETS.
- BRASS TRIM OPTIONS (BR) - INCLUDES NAMEPLATE, DRAWER HANDLE/BRACKETS, AND KNOB BEZEL. SUPER DURABLE, LONG LASTING BRASS FINISH ON "HIGH TRAFFIC" PARTS (HANDLES/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

PAN/LID SET

PAN-VEWD	APPROX. SHIPPING WEIGHT LB(KG)	10 (4.5)
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- FIVE COMMERCIAL PANS WITH LIDS
 - TWO 2 1/2"D. X 12"L. X 7"W.
 - TWO 4"D. X 12"L. X 7"W.
 - ONE 4"D. X 12"L. X 10 1/2"W.
- HEAVY GAUGE STAINLESS STEEL



OUTDOOR STORAGE DRAWERS

SD170T 27"W.	APPROX. SHIPPING WEIGHT LB(KG)	86 (38.7)
SD100T 30"W.	APPROX. SHIPPING WEIGHT LB(KG)	97 (43.5)
SD160T 36"W.	APPROX. SHIPPING WEIGHT LB(KG)	112 (50.4)

- COMMERCIAL-TYPE SIZE, CONSTRUCTION, DESIGN AND STYLING
- SEALED FOR PROTECTION AGAINST THE ELEMENTS
- STAINLESS STEEL ROLLER BEARING GLIDES
- EXTRA LARGE CAPACITY FOR STORING BBQ TOOLS, ACCESSORIES AND SEASONINGS
- 27"W. MODEL: 21 $\frac{7}{8}$ "W. X 23"D. X 57 $\frac{1}{8}$ "H. - 1.7 CU. FT.
- 30"W. MODEL: 24 $\frac{1}{2}$ "W. X 23"D. X 57 $\frac{1}{8}$ "H. - 1.9 CU. FT.
- 36"W. MODEL: 30 $\frac{1}{8}$ "W. X 23"D. X 57 $\frac{1}{8}$ "H. - 2.4 CU. FT.
- CAN BE BUILT-IN INDOORS AS WELL AS OUTDOORS

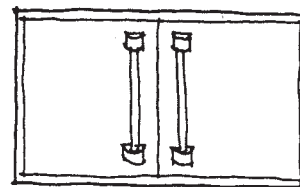


OUTDOOR ACCESS DOORS

ACCESS DOORS

AD1620T SINGLE ACCESS DOOR.	APPROX. SHIPPING WEIGHT LB(KG)	50 (22.5)
AD2820T DOUBLE ACCESS DOOR.	APPROX. SHIPPING WEIGHT LB(KG)	75 (32.8)

- RUGGED STAINLESS STEEL CONSTRUCTION
- STAINLESS STEEL TUBULAR HANDLES
- HIDDEN PIVOT POINT HINGES
- EACH DOOR IS APPROXIMATELY 16"W. X 20"H.; OVER ALL DIMENSIONS ARE APPROXIMATELY 32"W. X 23"H. ON DOUBLE ACCESS DOORS AND APPROX. 20"W. X 23"H. ON SINGLE ACCESS DOORS



OUTDOOR STAINLESS STEEL CABINETS

30"D. GRILL BASE AND 30"D. GRILL BASE WITH WARMING DRAWER ACCESS*

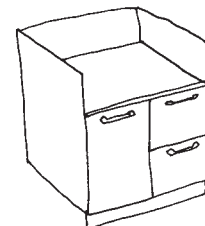
VQBO3021 FOR 30"W. GRILL	APPROX. SHIPPING WEIGHT LB(KG)	162 (72.9)
VQBO4121 FOR 42"W. GRILL	APPROX. SHIPPING WEIGHT LB(KG)	210 (94.5)
VQBO5322 FOR 53"W. GRILL	APPROX. SHIPPING WEIGHT LB(KG)	254 (114.3)
VQWO3010 FOR 30"W. GRILL & 30" WIDE WARMING DRAWER	APPROX. SHIPPING WEIGHT LB(KG)	158 (71.1)
VQWO4120 FOR 42"W. GRILL & 36" WIDE WARMING DRAWER	APPROX. SHIPPING WEIGHT LB(KG)	201 (90.5)
VQWO5311 FOR 53"W. GRILL & 36" WIDE WARMING DRAWER	APPROX. SHIPPING WEIGHT LB(KG)	230 (103.5)

30"D. OUTDOOR STAINLESS STEEL CABINETS

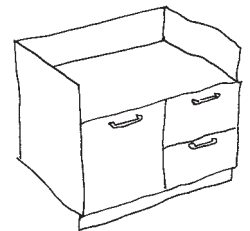
VBBO1601 30"D. SIDE BURNER/INFRARED GRILLER BASE	APPROX. SHIPPING WEIGHT LB(KG)	82 (36.9)
VBBO2602 30"D. WOK, REFRESHMENT CENTER, IR GRILLER BASE	APPROX. SHIPPING WEIGHT LB(KG)	112 (50.4)
YBO1811 18"W./30"D. BASE CABINET-ONE DRAWER, ONE DOOR	APPROX. SHIPPING WEIGHT LB(KG)	85 (38.3)
YBO1830 18"W./30"D. BASE CABINET-THREE DRAWERS	APPROX. SHIPPING WEIGHT LB(KG)	120 (54)
VSBO2402 24"W./30"D. SINK BASE	APPROX. SHIPPING WEIGHT LB(KG)	84 (37.8)
VSBO3602 36"W./30"D. SINK BASE	APPROX. SHIPPING WEIGHT LB(KG)	113 (50.9)
VTPO1810 18"W./30"D. TRASH PULLOUT	APPROX. SHIPPING WEIGHT LB(KG)	110 (49.5)

- COMMERCIAL-TYPE CONSTRUCTION, DESIGN AND STYLING
- HEAVY-DUTY ALL STAINLESS STEEL CONSTRUCTION
- FULLY CONCEALED DOOR HINGES
- DRAWERS EQUIPPED WITH STAINLESS, FULL EXTENSION SLIDES
- TWO-YEAR LIMITED - DOOR HINGES AND DRAWER SLIDES
- LIFETIME LIMITED WARRANTY - RUST THROUGH ON ALL STAINLESS STEEL COMPONENTS

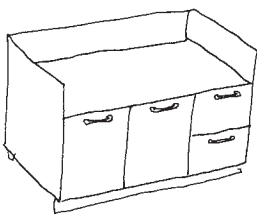
*NOTE - NEITHER GRILL NOR WARMING DRAWER IS INCLUDED WITH CABINETS AND MUST BE PURCHASED SEPARATELY. ALL CABINETS MUST BE INSTALLED WITH LOCALLY SUPPLIED COUNTERTOP.



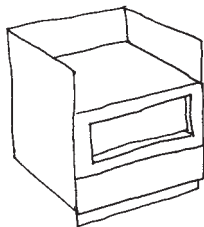
VQBO3021
FOR 30"W. GRILL



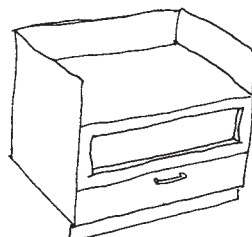
VQBO4121
FOR 42"W. GRILL



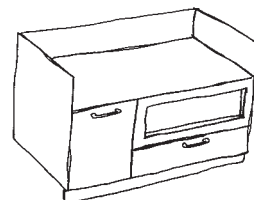
VQBO5322
FOR 53"W. GRILL



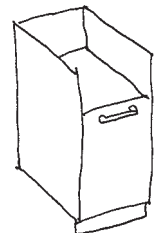
VQWO3010
FOR 30"W. GRILL &
30"W. WARMING
DRAWER



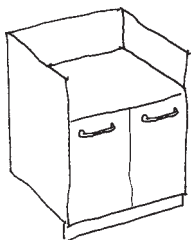
VQWO4120
FOR 42"W. GRILL &
36"W. WARMING
DRAWER



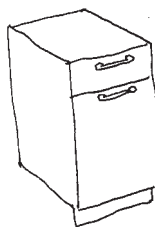
VQWO5311
FOR 53"W. GRILL &
36"W. WARMING
DRAWER



VBBO1601
30"D. SIDE
BURNER/INFRARED
GRILLER BASE



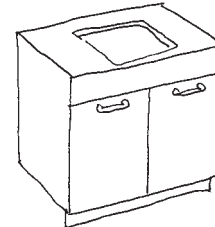
VBBO2602
30"D.
WOK, REFRESHMENT
CENTER, IR GRILLER
BASE



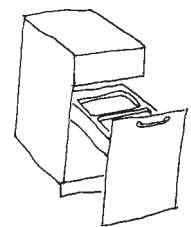
YBO1811
18"W./30"D.
BASE CABINET



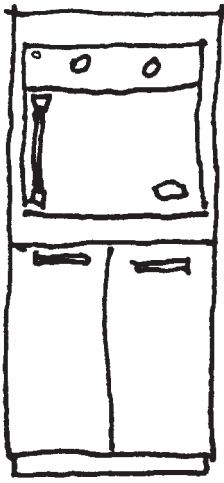
YBO1830
18"W./30"D.
BASE CABINET



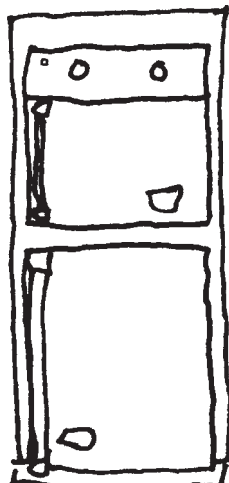
VSBO2402
24"W./30"D.
SINK BASE



VTPO1810
18"W./30"D.
TRASH PULLOUT



VEU03202



VER03200

GAS/ELECTRIC OVEN BASE WITH STORAGE OR REFRIGERATION ACCESS*

VEU03202 FOR 30"W. ELECTRIC SMOKER OVEN
APPROX. SHIPPING WEIGHT LB(KG) 275 (124.7)

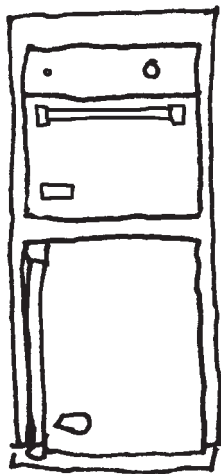
VER03200 FOR 30"W. ELECTRIC SMOKER OVEN W/ 24"W.
REFRIGERATOR
APPROX. SHIPPING WEIGHT LB(KG) 255 (115.7)

VQU03202 FOR 26"W. GAS OVEN
APPROX. SHIPPING WEIGHT LB(KG) 275 (124.7)

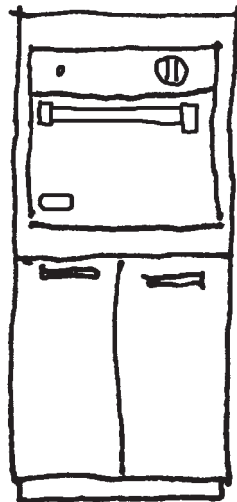
VCR03200 FOR 26"W. GAS OVEN W/ 24"W. REFRIGERATOR
APPROX. SHIPPING WEIGHT LB(KG) 255 (115.7)

- COMMERCIAL-TYPE CONSTRUCTION, DESIGN AND STYLING
- HEAVY-DUTY ALL STAINLESS STEEL CONSTRUCTION
- FULLY CONCEALED DOOR HINGES
- TWO-YEAR LIMITED - DOOR HINGES
- LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS

*NOTE - NEITHER THE ELECTRIC SMOKER OVEN NOR ANY REFRIGERATION PRODUCT IS INCLUDED WITH THE CABINET AND MUST BE PURCHASED SEPARATELY.



VQU03202



VCR03200

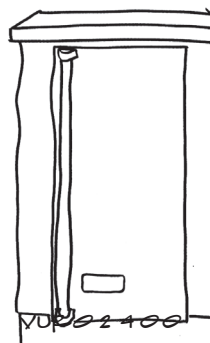
OUTDOOR STAINLESS STEEL CABINETS FOR UNDERCOUN- TER REFRIGERATION*

30"D. OUTDOOR STAINLESS STEEL CABINETS FOR
UNDERCOUNTER REFRIGERATION

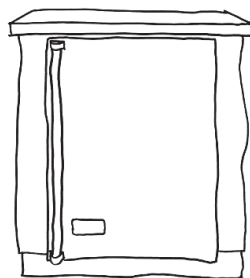
VUR02400 24"W. FOR 15"W REFRIGERATION
APPROX. SHIPPING WEIGHT LB(KG) 84 (37.8)

VUR03200 32"W. FOR 24"W REFRIGERATION
APPROX. SHIPPING WEIGHT LB(KG) 105 (46.9)

- COMMERCIAL-TYPE CONSTRUCTION, DESIGN AND STYLING
- HEAVY-DUTY ALL STAINLESS STEEL CONSTRUCTION
- FULLY CONCEALED DOOR HINGES
- TWO-YEAR LIMITED - DOOR HINGES
- LIFETIME LIMITED WARRANTY - ALL STAINLESS STEEL COMPONENTS



VUR02400



VUR03200

*NOTE- REFRIGERATION PRODUCTS ARE NOT INCLUDED WITH THE CABINET AND MUST BE PURCHASED SEPARATELY.

OUTDOOR STAINLESS STEEL CABINETS INSTALLATION ACCESSORIES

BASE SIDE PANEL, FILLER STRIP, INSIDE & OUTSIDE CORNER FILLER STRIPS

VFLR 4 4"W. FILLER STRIP	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
VSP 30 SIDE PANEL FOR 30"D. CABINETS	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VCF 90 90 DEGREES	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
VOCF 90 90 DEGREE OUTER CORNER FILLER	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
VCF 135 135 DEGREES	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
VOCF 135 135 DEGREE OUTER CORNER FILLER	APPROX. SHIPPING WEIGHT LB(KG)	5 (2.3)
VTSP 30 30"W./68"W. OVEN TOWER SIDE PANEL	APPROX. SHIPPING WEIGHT LB(KG)	52 (23.6)
VHSP 30 26"W./26"W. OVEN TOWER "HALF" SIDE PANEL	APPROX. SHIPPING WEIGHT LB(KG)	29 (13.2)

BACK PANELS

VIP 16 FOR VBO 1601	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VIP 18 FOR VBO 1811 AND VBO 1830	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VIP 24 FOR VSB 2402 AND VUP 2400	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VIP 26 FOR VKB 2602	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VIP 30 FOR VQB 3021 AND VQW 3010	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VIP 32 FOR VUP 3200	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VIP 36 FOR VSB 3602	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VIP 41 FOR VQB 4121 AND VQW 4120	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VIP 53 FOR VQB 5322 AND VQW 5311	APPROX. SHIPPING WEIGHT LB(KG)	26 (11.7)
VBPFLR 4 FOR VFLR 4 FILLER STRIP	APPROX. SHIPPING WEIGHT LB(KG)	8 (3.6)
VTBP 32 FOR VEUD/VERO/VQUO/VURO	APPROX. SHIPPING WEIGHT LB(KG)	52 (23.6)

OUTDOOR WALL HOODS - 18"H./27"D.

VWH367BT 36"W.

APPROX. SHIPPING WEIGHT LB.(KG) 74 (33.3)

VWH487BT 48"W.

APPROX. SHIPPING WEIGHT LB.(KG) 94 (42.3)

VWH607BT 60"W.

APPROX. SHIPPING WEIGHT LB.(KG) 114 (51.3)

- AGENCY CERTIFIED FOR OUTDOOR USE
- CANOPY ONLY; MUST ALSO PURCHASE INTERIOR OR EXTERIOR VENTILATOR KIT, SOLD SEPARATELY
- VARIABLE SPEED VENTILATOR CONTROLS; SEPARATE CONTROLS FOR ON/OFF AND SPEED CONTROL
- HALOGEN LIGHTS WITH DIMMER CONTROL; SEPARATE CONTROLS FOR ON/OFF AND DIMMER
- DISHWASHER-SAFE COMMERCIAL-TYPE SS BAFFLE FILTERS
 - SEPARATE REMOVABLE GREASE TROUGH FOR EASY CLEANING
- HEAT SENSOR AUTOMATICALLY TURNS VENTILATOR ON FULL POWER WHEN TEMPERATURES REACH UNCOMFORTABLE LEVELS
- VIRTUALLY SEAMLESS STAINLESS STEEL CANOPY INTERIOR FOR EASY CLEANING
- VIKING OUTDOOR HOODS SHOULD BE INSTALLED IN A COVERED, NON-ENCLOSED AREA AND SHOULD BE PROTECTED FROM THE ELEMENTS AS MUCH AS POSSIBLE



ACCESSORY RAIL OPTION FOR OUTDOOR WALL HOODS

- AVAILABLE IN SS/CHROME (CR) OR BRASS (BR); SS/CHROME INCLUDES A STAINLESS STEEL RAIL WITH CHROME SUPPORTS/BRACKETS AND HOOKS; BRASS INCLUDES BRASS RAIL, SUPPORTS/BRACKETS, HOOKS AND NAMEPLATES; ALL BRASS COMPONENTS HAVE A PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.
- FRONT OF HOOD
- HOOKS FOR RACKS INCLUDED
- ADD OPTION CODE (CR OR BR) TO END OF MODEL NUMBER (AFTER COLOR CODE)
- ADD OPTION COST TO WALL HOOD COST

FINISH DETAILS

- STAINLESS STEEL (SS)

IMPORTANT: VIKING VENTILATOR KITS ARE DESIGNED SPECIFICALLY FOR USE WITH VIKING HOODS. USE OF NON-VIKING VENTILATOR KIT MAY VOID THE HOOD WARRANTY.

OUTDOOR WALL HOOD ACCESSORIES

VIV1200 1200 CFM INTERIOR-POWER VENTILATOR KIT	APPROX. SHIPPING WEIGHT LB.(KG)	43 (19.4)
VEV1200 1200 CFM EXTERIOR-POWER VENTILATOR KIT	APPROX. SHIPPING WEIGHT LB.(KG)	53 (23.9)
VEV1500 1500 CFM EXTERIOR-POWER VENTILATOR KIT	APPROX. SHIPPING WEIGHT LB.(KG)	47 (21.3)

- FIVE YEAR LIMITED WARRANTY - MOTOR

DUCT COVERS

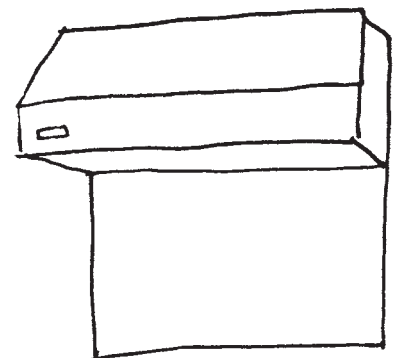
DCW36T 36"W.	APPROX. SHIPPING WEIGHT LB.(KG)	11 (5.0)
DCW48T 48"W.	APPROX. SHIPPING WEIGHT LB.(KG)	14 (6.3)
DCW60T 60"W.	APPROX. SHIPPING WEIGHT LB.(KG)	24 (10.8)

- EXTENDS HEIGHT OF HOOD BY 12"; CONCEALS DUCT
- 12"D.
- SPECIFY FINISH

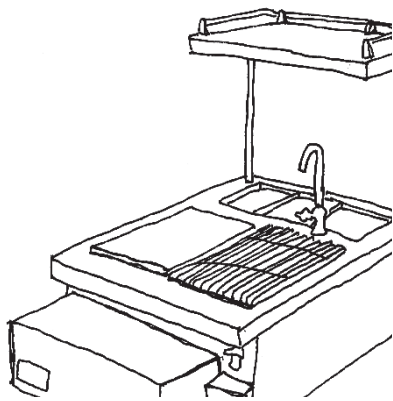
BACKSPLASHES

BKS36 36"W.	APPROX. SHIPPING WEIGHT LB.(KG)	9 (4.1)
BKS48 48"W.	APPROX. SHIPPING WEIGHT LB.(KG)	14 (6.3)
BKS60 60"W.	APPROX. SHIPPING WEIGHT LB.(KG)	20 (9.0)

- HEMMED EDGES WITH SCREW HOLES
- FASTENING SCREWS INCLUDED
- 30"H.
- STAINLESS STEEL ONLY



BUILT-IN/PORTABLE REFRESHMENT CENTERS



BUILT-IN 24"W. REFRESHMENT CENTER

VPRC241

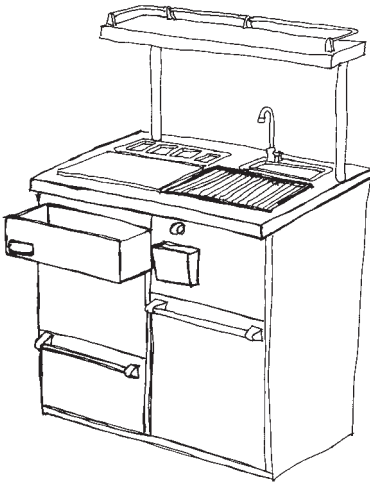
APPROX. SHIPPING WEIGHT LB.(KG) 82 (36.9)

- COMMERCIAL-STYLE APPEARANCE/DESIGN
- COLD WATER SINK WITH PROFESSIONAL STYLE FAUCET
- FOUR DEEP STAINLESS STEEL CONDIMENT BINS
- BOTTLE BATH KEEPS DRINKS AND OTHER ITEMS COLD
- CUTTING BOARD WHICH SLIDES TO FIT OVER SINK
- HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
- SPEED RAIL HOLDS FIVE STANDARD WIN OR LIQUOR BOTTLES
- BOTTLE OPENER WITH BOTTLE CAP CATCH

BUILT-IN 41"W. REFRESHMENT CENTER

VPRC410

APPROX. SHIPPING WEIGHT LB.(KG) 205 (137.3)

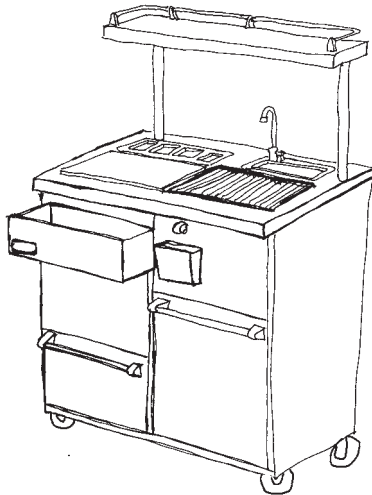


- COMMERCIAL-STYLE APPEARANCE/DESIGN
- COLD WATER SINK WITH PROFESSIONAL STYLE FAUCET
- BIN BEHIND SINK IS LARGE ENOUGH TO HOLD DRINK/JUICE CONTAINERS AND 2-LITER BOTTLES
- FOUR 6"W. X 4"D. STAINLESS STEEL CONDIMENT BINS
- CUTTING BOARD WHICH SLIDES TO FIT OVER SINK
- HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
- INSULATED BOTTLE BATH HOLDS TWO CASES OF DRINKS
- SPEED RAIL HOLDS FIVE STANDARD WINE OR LIQUOR BOTTLES
- BOTTLE OPENER WITH BOTTLE CAP CATCH
- STORAGE DRAWER PROTECTS ITEMS AGAINST THE ELEMENTS
- PULLOUT TRASH CONTAINER IS REMOVABLE FOR EASY USE

PORTABLE 41"W. REFRESHMENT CENTER

VPRC410

APPROX. SHIPPING WEIGHT LB.(KG) 217 (142)



- COMMERCIAL-STYLE APPEARANCE/DESIGN
- COLD WATER SINK WITH PROFESSIONAL STYLE FAUCET
- BIN BEHIND SINK LARGE ENOUGH TO HOLD GALLON DRINK CONTAINERS AND 2 LITER BOTTLES
- FOUR 6"W. X 4"D. STAINLESS STEEL CONDIMENT BINS
- CUTTING BOARD WHICH SLIDES TO FIT OVER SINK
- ONE 16"W. X 24"D. FOLD-DOWN LEFT SIDE SHELF
- FOLD-DOWN SHELF IN BACK PROVIDES ADDITIONAL SURFACE AREA
- HIGH-SHELF WITH RAIL CONVENIENTLY HOLDS DRINK GLASSES AND OTHER ITEMS
- INSULATED BOTTLE BATH LOCATED UNDER COUNTERTOP SURFACE HOLDS LARGE AMOUNTS OF ICE KEEPING DRINKS COLD
- SPEED RAIL HOLDS FIVE STANDARD WINE OR LIQUOR BOTTLES
- BOTTLE OPENER WITH BOTTLE CAP CATCH
- LARGE CAPACITY STORAGE DRAWER PROTECTS ITEMS AGAINST THE ELEMENTS
- PULLOUT TRASH CONTAINER IS REMOVABLE FOR EASY USE
- FOUR HEAVY-DUTY CASTERS PROVIDE MANEUVERABILITY AS WELL AS STABILITY

VPRC/VPRC REFRESHMENT CENTERS FINISH DETAILS

- STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTERS

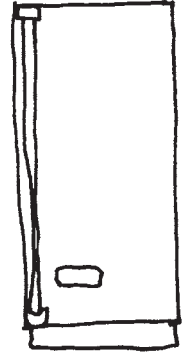
VUAR 150TR SOLID (RIGHT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)

VUAR 150TL SOLID (LEFT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)

- AGENCY CERTIFIED FOR OUTDOOR USE
- COMMERCIAL-STYLE APPEARANCE/DESIGN
- 3.0 CUBIC FEET OF STORAGE
- TWO FULL-DEPTH WIRE SHELVES
- ONE FULL-DEPTH TEMPERED GLASS SHELF CREATES DISTINCT TEMPERATURE ZONE FOR WINE STORAGE
- WINE RACK SHELF HOLDS FIVE BOTTLES OF WINE AND PULLS OUT FOR EASY ACCESS
- TEMPERATURE ADJUSTS FROM 33 - 35°F TO 54 - 56°F
- AUTOMATIC CYCLE DEFFROST
- INTERIOR LIGHT - TURNS ON WHEN DOOR IS OPENED
- MUST BE ORDERED RIGHT OR LEFT HINGE
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND WATER RESISTANT THERMOSTAT
- FIVE-YEAR LIMITED WARRANTY - SEALED SYSTEM



24"W. OUTDOOR UNDERCOUNTER/FREESTANDING REFRIGERATED BEVERAGE CENTER

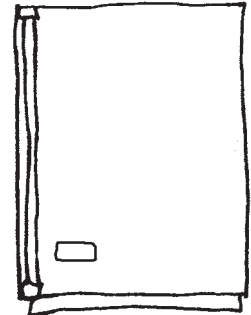
VUAR 140TR SOLID (RIGHT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.0)

VUAR 140TL SOLID (LEFT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.0)

- AGENCY CERTIFIED FOR OUTDOOR USE
- COMMERCIAL-STYLE APPEARANCE/DESIGN
- 6.1 CUBIC FEET OF STORAGE
- TOP WIRE SHELF HAS 6 1/2" FLIP UP SECTION TO CHILL OR STORE OPEN WINE BOTTLES OR LARGE CONTAINERS
- TWO FULL-DEPTH GLASS SHELVES WITH TOP WIRE SHELF HOLD 148 12-OUNCE CANS
- TWO WIRE SHELVES CRADLE 14 BOTTLES IN HORIZONTAL POSITION TO KEEP CORKS MOIST
- SHELVES CAN BE REMOVED TO STORE LARGER BOTTLES
- FULL-DEPTH SHELVES CREATE DISTINCT TEMPERATURE ZONES FOR WINE STORAGE
- TEMPERATURE ADJUSTS FROM 33 - 35°F TO 54 - 56°F
- INTERIOR LIGHT - TURNS ON WHEN DOOR IS OPENED
- MUST BE ORDERED RIGHT OR LEFT HINGE
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS, AND WATER RESISTANT THERMOSTAT
- FIVE-YEAR LIMITED WARRANTY - SEALED SYSTEM



VUAR SERIES REFRIGERATION PRODUCTS

ELECTRIC

- 6 1/2 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS -
- 15" = 3.0, 24" = 3.3

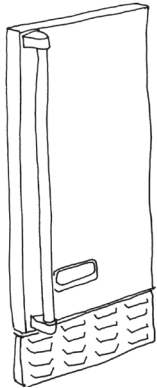
FINISH DETAILS

- SOLID DOOR
- AVAILABLE IN STAINLESS STEEL (SS)
- STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND STAINLESS STEEL EXTERIOR CABINET
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR UNDERCOUNTER/FREESTANDING 15"W. ICE MACHINE AND ACCESSORY

15"W. OUTDOOR UNDERCOUNTER/FREESTANDING ICE MACHINE

VUIM150T (R/L*) SOLID DOOR APPROX. SHIPPING WEIGHT LB.(KG) 110 (49.5)



- COMMERCIAL-STYLE APPEARANCE/DESIGN
- AGENCY CERTIFIED FOR OUTDOOR USE
- STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL
- STAINLESS STEEL KICKPLATE
- STAINLESS STEEL COVERED ICE BIN FRONT
- OPERATING RANGE BETWEEN 45°F (7.2°C) AND 110°F (43°C)
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND WATER RESISTANT THERMOSTAT
- PRODUCES UP TO 35 LBS. OF ICE PER DAY
- HEAVY-DUTY ICE SCOOP INCLUDED
- ¾" CUBE THICKNESS
- 35 LB. CAPACITY ICE BIN
- DRAINING PROCESS AUTOMATICALLY REMOVES OLD ICE TO ENSURE A CONSTANT SUPPLY OF FRESH ICE
- EQUIPPED WITH CLEANING MODE
- STAINLESS STEEL ICE CUTTER
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- FIVE YEAR LIMITED WARRANTY - SEALED SYSTEM

*R=RIGHT HINGE; L=LEFT HINGE

SEALED RESERVOIR DRAIN PUMP

DP-VUIM APPROX. SHIPPING WEIGHT LB.(KG) 2 (0.9)

- EXCLUSIVELY FOR ICE MACHINES
- FOR USE WHEN FLOOR DRAIN IS NOT AVAILABLE
- COMPLETELY SEALED RESERVOIR
- UNIT SHUTS OFF POWER TO ICE MACHINE IN THE EVENT OF A PUMP FAILURE
- SPECIAL DESIGN MAKES THE POSSIBILITY OF FOREIGN MATERIAL CLOGGING PUMP VERY REMOTE
- CHECK VALVE IN DISCHARGE TUBE PREVENTS DISCHARGED WATER FROM FLOWING BACK INTO THE PUMP
- SUPPLIED WITH 2 WIRE WITH GROUND/3 PRONG PLUG FOR CONNECTION TO 115V/60HZ AND INCORPORATES A POWER RECEPTACLE INTO WHICH THE ICE MACHINE IS PLUGGED
- INCLUDES PUMP AND OTHER PARTS/HARDWARE

VUIM SERIES ICE MACHINES

ELECTRIC

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 3.0

FINISH DETAILS

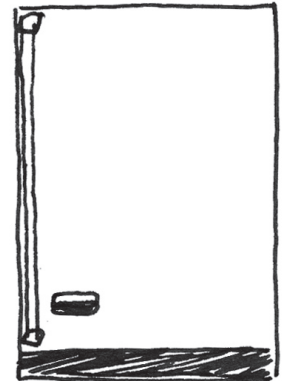
- SOLID DOOR
- AVAILABLE IN STAINLESS STEEL (SS)
- STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND BLACK EXTERIOR CABINET.
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE AND DOOR HANDLE/BRACKETS. SUPER DURABLE, LONG LASTING BRASS FINISH FOR "HIGH TRAFFIC" PARTS (HANDLE); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

OUTDOOR UNDERCOUNTER/FREESTANDING 24"W. COMBINATION BEVERAGE CENTER/ICE MACHINE

24"W. COMBINATION BEVERAGE CENTER/ ICEMAKERS

YURI 140TR - SOLID (RIGHT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.0)
YURI 140TL - SOLID (LEFT HINGE) APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.0)

- AGENCY CERTIFIED FOR OUTDOOR USE
- COMMERCIAL-STYLE APPEARANCE/DESIGN
- ONE FULL DEPTH REMOVABLE WIRE SHELF AND 3 DOOR SHELVES
- TEMPERATURE ADJUSTS FROM 33-45°F IN BEVERAGE SECTION
- ICE MAKER PRODUCES UP TO 2 LBS OF ICE PER DAY
- ICE BIN STORES UP TO 5 LBS OF ICE
- TEMPERATURE ADJUSTS FROM 5-15° IN ICE MAKER SECTION
- AUTOMATIC CYCLE DEFROST
- INTERIOR LIGHT - TURNS ON WHEN DOOR IS OPENED
- INSTALL AS UNDERCOUNTER OR FREESTANDING UNIT
- STAINLESS STEEL EXTERIOR CABINET SURROUNDS UNIT AND FORMS A WATER RESISTANT SEAL
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS, AND WATER RESISTANT THERMOSTAT
- ONE YEAR FULL WARRANTY - COMPLETE UNIT; FIVE YEAR LIMITED WARRANTY - SEALED SYSTEM



YURI COMBINATION BEVERAGE CENTERS/ICEMAKERS ELECTRICAL

- 7 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 7.5

WATER

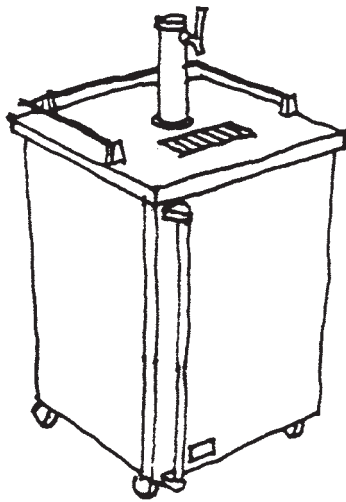
- INLET WATER REQUIREMENTS - 1/4 IN. COPPER TUBING

FINISH DETAILS

- SOLID DOOR - AVAILABLE IN STAINLESS STEEL (SS)
- BRASS TRIM OPTION (BR) - INCLUDES NAMEPLATE, DOOR HANDLE/BRACKETS.
- ALL BRASS COMPONENTS HAVE A DURABLE, PROTECTIVE COATING FOR MAINTENANCE-FREE NORMAL USE.

24"W. PORTABLE/UNDERCOUNTER REFRIGERATED BEVERAGE DISPENSERS

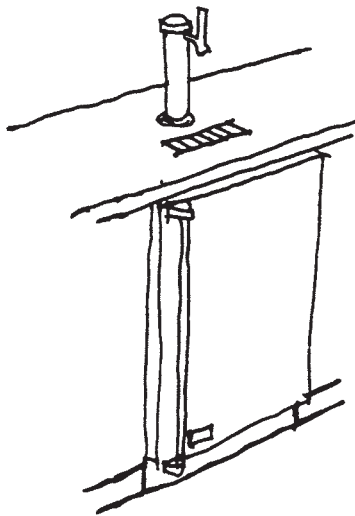
24"W. PORTABLE REFRIGERATED BEVERAGE DISPENSERS



VRBD 140TR SOLID (RIGHT HINGE)
VRBD 140TL SOLID (LEFT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 177 (80.3)
APPROX. SHIPPING WEIGHT LB.(KG) 177 (80.3)

- COMMERCIAL-STYLE APPEARANCE/DESIGN
- SPACIOUS INTERIOR IS CAPABLE OF HOLDING UP TO ONE HALF BARREL
- EASY-TO-CLEAN AND USE STAINLESS STEEL DISPENSING TOWER
- FAUCET HANDLE STANDARD; THREADED HANDLE MOUNT WILL ALSO ACCEPT CUSTOM HANDLES
- DESIGNED WITH 4 HEAVY-DUTY CASTERS; TWO THAT ARE CAPABLE OF BEING LOCKED
- STAINLESS STEEL EXTERIOR CABINET FORMS A WATER-RESISTANT SEAL
- APPROVED FOR INDOOR OR OUTDOOR USE
- CAN BE INSTALLED FREESTANDING OR BUILT-IN
- INSULATED ELECTRICAL TERMINALS, SEALED ELECTRICAL CONTACTS AND A WATER-RESISTANT THERMOSTAT PROVIDE OPTIMAL PERFORMANCE IN ALL WEATHER ELEMENTS
- 5 LB (2.6 KG) CO2 CYLINDER, KEQ COUPLER, AIR LINE WITH CLAMPS AND A SINGLE GAUGE REGULATOR-STANDARD WITH UNIT
- TEMPERATURE ADJUSTABLE FROM 350 TO 540F (20 TO 120C)
- SUITABLE FOR USE IN TEMPERATURES BETWEEN 450F (15.60C) AND 1000F (37.90C)
- FIVE YEAR LIMITED WARRANTY - SEALED REFRIGERATION SYSTEM



24"W. UNDERCOUNTER REFRIGERATED BEVERAGE DISPENSERS

VRBD 140TR SOLID (RIGHT HINGE)
VRBD 140TL SOLID (LEFT HINGE)

APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.5)
APPROX. SHIPPING WEIGHT LB.(KG) 140 (63.5)

- SAME FEATURES AS PORTABLE MODEL EXCEPT AS NOTED BELOW:
- BUILT-IN INSTALLATIONS ONLY
- INCLUDES AN EASY TO CLEAN AND USE STAINLESS STEEL DISPENSING TOWER WHICH CAN BE MOUNTED TO COUNTERTOP
- INCLUDES FLANGED DRAIN PAN AND HOSE ASSEMBLY THAT CAN BE RECESSED INTO COUNTERTOP
- HAS 4 HEAVY-DUTY LEVELING LEGS (NO CASTERS)
- FIVE YEAR LIMITED WARRANTY - SEALED REFRIGERATION SYSTEM

VRBD SERIES BEVERAGE DISPENSER

ELECTRIC

- 8 FT. CORD INCLUDED WITH UNIT
- 2 WIRE WITH GROUND/3 PRONG PLUG
- 115V/60HZ; MAXIMUM AMPS - 3.3

FINISH DETAILS

- SOLID DOOR
- AVAILABLE IN STAINLESS STEEL (SS). THE STAINLESS STEEL PRODUCT (SS) HAS A STAINLESS STEEL HANDLE WITH CHROME PLATED BRACKETS AND STAINLESS STEEL EXTERIOR CABINET.
- BRASS TRIM OPTION (BR). INCLUDES NAMEPLATE AND HANDLE/BRACKETS.
- SUPER DURABLE, LONG LASTING BRASS FINISH ON ALL "HIGH TRAFFIC" PARTS (HANDLE/BRACKETS); ALL OTHER PARTS HAVE A DURABLE PROTECTIVE COATING. ALL PARTS DESIGNED FOR MAINTENANCE-FREE NORMAL USE.

BEVERAGE DISPENSER ACCESSORIES

LEG LEVELER KIT

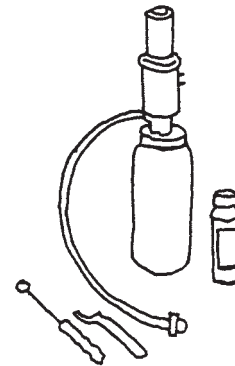
PW200098 APPROX. SHIPPING WEIGHT LB.(KG) 0.5 (0.9)

- REPLACES CASTERS ON PORTABLE BEVERAGE DISPENSER
- INCLUDES FOUR LEVELING LEGS TO ATTACH THEM TO UNIT

1 QT. (.946 LITERS) CLEANING KIT

BDCK APPROX. SHIPPING WEIGHT LB.(KG) 2.0 (0.9)

- FOR USE IN CLEANING LINES AND FAUCET
- EXCLUSIVELY FOR BEVERAGE DISPENSERS
- INCLUDES 1 QT. (.9 LITERS) CLEANER, TAP AND LINE CLEANER, FAUCET WRENCH, AND FAUCET BRUSH



4 OZ. (118 ML) BOTTLE AND LINE CLEANING SOLUTION

BD402 APPROX. SHIPPING WEIGHT LB.(KG) 0.5 (0.9)

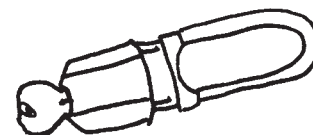
- USE WITH CLEANING KIT TO CLEAN FAUCET AND BEVERAGE LINES



FAUCET LOCK

BDFLK APPROX. SHIPPING WEIGHT LB.(KG) 0.5 (0.9)

- ALLOWS FAUCET TO BE LOCKED
- KEYED ENTRY



AGENCY CERTIFICATIONS



GAS COOKING
PRODUCTS



GAS COOKING
PRODUCTS



VENTILATION
PRODUCTS



VENTILATION
PRODUCTS



ELECTRIC
COOKING
PRODUCTS



ELECTRIC
COOKING
PRODUCTS

DUAL FUEL RANGES

DUAL FUEL RANGES

BUILT-IN
REFRIGERATION
PRODUCTS

BUILT-IN
REFRIGERATION
PRODUCTS

UC/FS
REFRIGERATION
PRODUCTS

UC/FS
REFRIGERATION
PRODUCTS

DISHWASHERS DISHWASHERS

COMPACTORS COMPACTORS

DISPOSERS DISPOSERS

MICROWAVES MICROWAVES



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SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

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OR VISIT THE VIKING WEB SITE AT VIKINGRANGE.COM